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CASTELAR CRÈCHE COOK BOOK

PUBLISHED FOR THE BENEFIT OF

THE CASTELAR CRÈCHE

A HOME FOR HOMELESS BABIES

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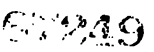

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THE CASTELAR CRÈCHE
A HOME FOR HOMELESS BABIES

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Times-Mirror Printing and Binding House
1922

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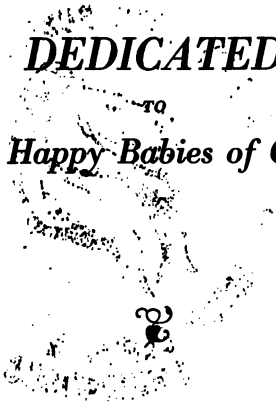

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To

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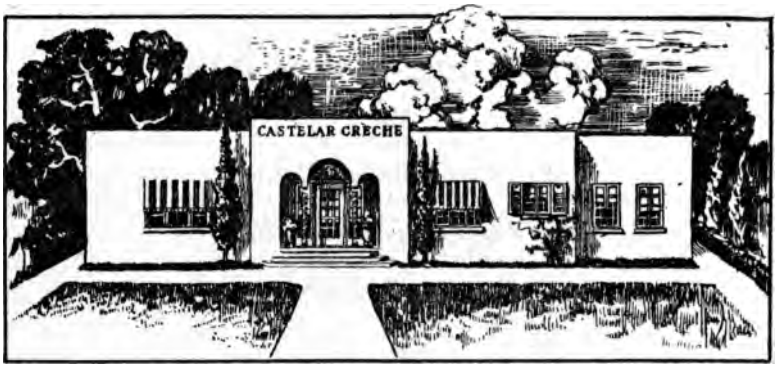
given their recipes



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818 CASTELAR STREET, LOS ANGELES

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THE CASTELAR CRECHE

A non-sectarian charitable organization. The Castelar Crèche, a home for homeless babies, is a new departure in child welfare work in Los Angeles. It covers a necessary and untouched field, the only one of its type in the State. It was incorporated May 10, 1920, and opened April 12, 1921. Planned, built, and equipped for the perfect care of infants, it provides a home for babies whose mothers, through stress of circumstances, are unable to care for them temporarily, or, through abandonment or death, are left with one parent, and where they can be left with perfect confidence until such a time as their own homes can be provided for them. This boarding home fills a long-felt need, as healthy babies under two years are not admitted to any institution, and many young mothers, fathers or guardians are unable to pay the necessary amount to place their babies in private homes. Here they pay in proportion to what they earn, but all worthy cases are taken care of free of charge. Infants are admitted from birth to five months, subject to a physical examination and throat culture. Reference and doctor's certificate required from the parent or guardian. The Crèche has established a school for nursery maids. These girls will be available as practical baby nurse, and application may be made for them at the Crèche or at the offices of the house physicians. This training serves a double purpose. At the Crèche service is maintained by a trained nurse superintendent, assistant day nurse, night nurse, and these helpers.

Our object is to help these mothers to keep their children and not to abandon them, and not to have them become institutional babies; to give the future generation the right to a healthy, happy life, with the blessings of their own mother's love.

It is the earnest desire of the Board of Directors to be able to support the nursery by donations, and the yearly memberships:

Associate	- -	$50.00
Sustaining	- -	10.00
Annual	- -	2.00

Forty dollars a month supports a free bed, and six dollars monthly, milk for a baby.

Healthy, happy babies is the foundation of all child welfare. Good health makes happy surroundings and future good citizens. Won't you who read this help to make them so?

The Crèche is open to visitors at all times; special visiting day, Tuesdays, from 2:00 to 4:30 P. M.

MARY AGNES CONNELL,
President.

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EPICUREAN VIEWS

The savage does little or no cooking; he lives on roots, fruits, insects, and raw flesh, and when he cannot procure food, he twists his belt tighter and tighter. With the development of agriculture came an increase of food supplies, the use of fire in cooking, and an advance of civilization. With the development in man's social nature, eating ceased to be a mere grabbing game, and food was shared with friends—and with strangers, also. To trace the long evolution of the delicacies of the table would lead us to as large a volume as the one hereto to follow.

To the modern gourmet the pleasures of the table are more particularly associated with France, who holds the palm for the best and the most refined cooking in the world. Her justly celebrated chefs have devised delectable dishes, which have found favor with Epicures.

Every nation has its own individual foods and recipes, some of which as originally developed satisfy the most exacting taste. Such, for example, is the terrapin now cooked "a la Newburg," or "a la Baltimore"; or the canvas-back duck as at present served with fried hominy and currant jelly. Necessity for food in time of crop failures, and the non-arrival of ships from England, drove the Colonists of the James River in Virginia to cook the turtle as a substitute for meat. From these original crude beginnings grew the delicious terrapin. So well have these dishes suited the epicurean taste that there now exists a scarcity of the diamond-back, and the gamey-flavored ducks, well loved of gourmets.

The French dish of Bouillabaisse (originally a fish chowder of the Nice fishermen, but now elaborated with many herbs and condiments) has been made world famous by W. M. Thackeray, who wrote an "Ode to Bouillabaisse" describing its excellence. Other recipes of as lowly an origin could be traced to necessity, or to accident. The cultivated American of Colonial descent, while loyal to the virtues of succotash and the baked beans of Boston, which are similar in nature and food value to the tortilla and frijoles of Mexico and the lentils of Egypt, is learning what to accept and what to reject, whether it be the solid breads, puddings, and meats of England; the delicatessen varieties of German food, the hot and fiery dishes from Spain, the greasy dishes from the middle Balkan states, or the cloying sweets of the Orient, is now beginning to evolve a cookery distinctly American.

Owing to the great extent and varied climates found on the American continent, and the perfect system of refrigerated freight cars, coupled with an almost perfect system of rapid railroad transportation, foods of all varieties are to be found in the markets at all seasons of the year. Under these conditions the chef and the American housewife can find an endless assortment of game, fish, vegetables and fruit for the banquet or the simpler dinner. This book will prove a vade-mecum of the ladies of Los Angeles, who have gathered or compiled for it the choicest recipes. Its appeal will be universal. Those who purchase it will not only procure for themselves a treasure house of delight in the way of instructions in preparing delectable dishes, but will serve in furthering a noble cause to which the proceeds from the sale of this book will apply, the Castelar Crèche of Los Angeles.

E. M. CULVER.

Santa Barbara, August 1, 1922.

CALCULATIONS ON DIET OF AMERICAN FOODS ON THE BASIS OF THE "AVERAGE HELPING"

	Average Helping	Quantity	Weight Grams	Protein Calories	Fats Calories	Carbo-Hydrates	Total Calories	Calories per 100 Grams
Soups:								
Bean	"	4 oz.	120	15.7	15.6	46.2	78	65
Beef	"	4 oz.	120	21.6	4.5	5.4	32	26
Bouillon	"	4 oz.	120	10.8	1.1	1.0	13	11
Chicken	"	4 oz.	120	51.7	8.9	11.8	72	61
Chicken Gumbo	"	4 oz.	120	18.7	10.3	23.1	52	43
Clam Chowder	"	4 oz.	120	8.8	8.9	33.0	51	43
Consomme	"	4 oz.	120	12.3	....	2.0	14	12
Cream Soups:								
Asparagus	"	4 oz.	125	14.1	80.2	20.0	20.0	114
Celery	"	4 oz.	125	12.3	83.1	20.5	20.5	116
Corn	"	4 oz.	125	15.4	80.9	43.7	43.7	140
Pea	"	4 oz.	125	25.8	78.7	57.7	57.7	162
Potato	"	4 oz.	125	11.8	84.0	39.4	39.4	135
Tomato	"	4 oz.	125	12.3	87.4	26.1	26.1	126
Green Turtle	"	4 oz.	125	30.6	21.2	19.2	19.2	70
Vegetable	"	4 oz.	125	14.3	....	2.5	2.5	17
Fish:								
Halibut	"	....	70	83.4	37.6	....	121	121
Mackerel	"	....	100	48.1	45	10.7	104	148
Salmon	"	....	100	80.6	95	22.0	198	198
Sardines	"	1 fish	10	9.4	18.3	....	28	278
Smelts	"	....	14	9.1	2.4	0.2	12	85
Caviar	"	1 h. tsp.	10	12.3	18.3	3.1	34	337
Trout	"	....	50	43.3	10.9	2.5	57	114
Span. Mackerel	"	....	100	89.4	54.9	....	144	144
Shellfish:								
Clams	"	6 clams	150	52.9	14.0	12.3	79	53
Crabs	"	1 crab	245	79.4	20.6	6.0	106	91
Lobster	"	.....	105	70.6	17.6	1.7	90	86
Oysters	"	6 oysters	85	21.6	9.5	12.9	44	52
Oysters, creamed	"	6 oysters on 1 slice toast	205	51.5	150.0	105.0	307	150
Oyster stew	"	4 oz.	124	24.9	102.9	43.2	171	138
Scallops, fried	"	3 h. tsp.	110	115.6	17.3	24.7	158	144
Meats:								
Beef juice	"	4 oz.	120	24.1	6.7	....	31	25
Corned Beef	"	1 slice	50	53.9	87.0	....	141	282
Corned Bf. Hash	"	2 h. tbsp	100	24.6	17.7	38.5	81	81
Roast Beef	"	1 slice	100	91.4	266.0	....	357	357
Roast Beef, very lean	"	1 slice	100	95.7	15.4	....	111	111
Scraped (round)	"	4 in. pat.	100	85.7	98.6	....	184	184
Steak, round	"	1 slice	100	113.2	71.6	....	185	185
Tenderloin	"	1 slice	100	96.4	189.7	....	286	286
Sweetbread	"	1 slice	80	131.2	4.2	....	135	169
Tongue	"	1 slice	25	20	53.9	....	74	295
Chicken:								
Capon	"	1 slice	100	110.7	107.0	....	218	218
Cream'd on Toast	"	2 h. tbsp	125	117.4	117.4	89.2	273	219
Fricasseed	"	1 slice	100	107.0	107.0	9.8	189	189
Roast	"	1 slice	100	40.9	40.9	8.6	181	181
Turkey—Roast	"	1 slice	100	114.0	171.1	....	285	285
Lamb:								
Chop with bone	"	1 chop	100	89.0	278.1	....	367	367
Roast	"	1 slice	75	60.6	88.6	....	150	200
Mutton:								
Boiled, lean	"	1 slice	75	95.0	31.4	....	126	168
Chop, lean	"	1 chop	100	92.7	41.9	....	135	135
Roast leg	"	1 slice	75	76.9	157.6	....	234	313
Pork:								
Bacon	"	1 slice	30	12.9	180.8	....	194	646
Chop	"	1 slice	70	73.5	39.1	....	113	161
Ham, broiled	"	1 slice	33	29.9	63.2	....	93	291
Ham, fried	"	1 slice	35	31.9	108.1	....	140	400
Roast	"	1 slice	100	116.5	93.0	....	210	210
Sausage uncooked	"	1 sausage	35	18.7	143.9	1.6	164	468
Veal:								
Cutlet	"	1 cutlet	80	93.6	10.6	....	104	133
Roast	"	1 slice	75	87.5	9.3	....	97	132

CALCULATIONS ON DIET OF AMERICAN FOODS ON THE BASIS OF THE "AVERAGE HELPING"

	Average Helping	Quantity	Weight Grams	Protein Calories	Fats Calories	Carbo-Hydrates	Total Calories	Calories per 100 Grams
Vegetables:								
Artichokes, French	"	1 artichoke	360	26.6	2.7	67.9	97	27
Asparagus	"	.....	125	7.7	1.2	14.4	23	19
Beans, baked	"	3 h. tbsp	150	44.4	118.7	134.6	298	199
Beans, Butter	"	4 h. tbsp	80	15.5	2.2	47.6	65	81
Beans, Lima	"	2 h. tbsp	80	26.2	5.0	96.8	128	160
Beans, String	"	2 h. tbsp	60	2.0	6.1	4.7	13	21
Beets	"	2 h. tbsp	70	6.6	0.7	21.2	29	41
Beet greens	"	2 h. tbsp	100	9.6	31.6	13.1	54	54
Cabbage	"	2 h. tbsp	100	2.5	.9	1.6	5	5
Carrots	"	2 h. tbsp	100	2.2	1.6	13.9	18	18
Cauliflower	"	2 h. tbsp	120	4.4	1.1	2.0	8	7
Celery, creamed	"	3 h. tbsp	90	5.8	46.3	14.2	66	73
Celery, uncooked	"	3 sml stk	55	2.1	.5	5.9	8	19
Corn, canned	"	2 h. tbsp	100	11.5	11.2	77.9	101	101
Corn, green	"	1 ear	100	12.6	10.2	77.0	100	100
Cucumbers	"	8 thin sl	50	1.6	.9	6.4	9	18
Mushrooms	"	2 large on toast	57	14.4	83.1	52.7	150	263
Onions	"	2 large	100	4.9	16.7	20.1	42	42
Parsnips	"	4 slices	100	.9	2.7	6.0	10	10
Peas, green	"	3 h. tbsp	92	25.3	29.1	55.1	110	119
Potatoes, sweet	"	average size	100	12.3	19.5	172.6	204	204
Potatoes, White	"							
Potatoes, Baked	"	med. size	130	15.5	1.9	131.5	149	114
Potatoes, Boiled	"	med. size	150	15.4	1.4	128.5	145	97
Potato, Chips	"	3 h. tbsp	50	13.9	185.1	95.7	295	589
Potatoes Creamed	"	4 h. tbsp	115	14.8	48.1	78.2	141	123
Potatoes Mashed and Creamed	"	2 h. tbsp	100	10.7	27.9	73.0	112	112
Squash	"	2 h. tbsp	100	5.6	7.6	55.8	69	69
Spinach	"	2 h. tbsp	100	8.6	38.1	10.7	57	57
Tomatoes Canned	"	2 h. tbsp	70	3.4	1.3	1.4	16	23
Uncooked	"	med. size	200	9.8	3.7	32.8	46	23
Turnips	"	2 h. tbsp	140	1.8	.7	3.7	6	4
Butter:	"	1 ball	15	0.6	118.6	....	119	795
Cream, average	"	1 tbsp.	20	3.0	47.8	2.9	54	269
Cream, heavy	"	1 tbsp.	20	1.8	67.4	2.4	72	358
Cream, thick	"	1 tbsp.	20	1.3	104.3	1.9	108	540
Cream, whipped	"	1 h. tbsp	30	4.6	71.8	4.3	81	269
Fruits:								
Apple	"	a. size	150	1.8	4.2	66.4	72	49
Banana	"	a. size	194	6.4	7.3	113.7	127	66
Blackberries	"	3 h. tbsp	100	5.3	9.3	44.7	59	59
Cantaloupes	"	½ melon	465	5.7	....	87.7	93	20
Cherries	"	¼ lb.	100	3.7	7.4	65.2	76	76
Currants	"	4 h. tbsp	100	6.2	....	52.5	59	59
Grapefruit	"	½ large	300	9.7	5.6	124.1	139	46
Grapes	"	1 bunch	150	6.2	16.7	88.6	112	74
Oranges	"	average size	250	6.2	2.3	87.1	96	37
Peach	"	average size	128	2.6	1.2	40.4	44	34
Lemon	"	average size	130	3.7	6.0	31.4	41	32
Plum	"	average size	35	1.3	....	27.4	29	81
Raspberries	"	3 h. tbsp	82	3.4	....	42.3	46	56
Strawberries	"	4 h. tbsp	100	4.1	....	30.3	40	40
Watermelon	"	large slice	300	2.5	....	33.2	39	13
Stewed Fruit:								
Apple, baked	"	1 large	120	2.5	3.4	120.1	128	107
Apple sauce	"	3 h. tbsp	125	1.0	9.3	190.7	201	161
Apricot sauce	"	3 h. tbsp	112	8.7	13.6	224.1	246	220
Cranberry sauce	"	2 h. tbsp	100	1.1	3.8	147.6	153	153
Currant jelly	"	1 h. tbsp	35	1.5	....	111.4	113	323
Figs, stewed	"	3 figs	125	6.2	3.5	209.6	219	173
Marmalade	"	1 h. tbsp	30	.7	.3	103.9	105	349
Prune sauce	"	4 very lg.	200	4.1	1.9	182.9	189	95
Rhubarb, stewed	"	2 h. tbsp	90	1.6	4.4	132.8	139	154

CALCULATIONS ON DIET OF AMERICAN FOODS ON THE BASIS OF THE "AVERAGE HELPING"

	Average Helping	Quantity	Weight Grams	Protein Calories	Fats Calories	Carbo-Hydrates	Total Calories	Calories per 100 Grams
Milk:								
Buttermilk.....	"	1 glass	218	26.8	10.1	42.9	80	36
Skimmed milk..	"	1 glass	222	31.0	6.2	46.4	84	37
Whole milk.....	"	1 glass	220	29.8	81.8	45.1	157	72
Eggs:								
Boiled.....	"	1 egg	36.60	27.1	55.8	....	83	169
Uncooked.....	"	1 egg	36.85	27.5	48.8	....	76	159
Whites.....	"	1 egg	27.58	17.1	0.6	....	18	55
Yolks.....	"	1 egg	8.91	11.8	55.7	....	68	376
Omelette.....	"	½ omlt.	48.57	46.2	130.3	....	177	236
Ingredients								
3 tbsp milk								
3 eggs								
1 h.tsp.butter								
Cheese:								
American.....	"	1 cu. in.	20	23.6	66.7	0.2	91	453
Camembert.....	"	1 h. tsp	20	17.2	40.4	....	58	290
Brie.....	"	1 cu. in.	20	13.0	39.1	1.2	53	267
Neufchatel	"	1 cu. in.	20	15.3	51	1.2	68	337
Roquefort.....	"	1 cu. in.	20	18.5	54.9	1.5	75	375

HORS D'OEUVRES

ARTICHOKE BOTTOMS FOR CANAPES

Cook the artichokes, spreading over the bottoms anchovy butter, and decorate with pickled cucumbers, capers or gherkins, anchovies and the whites and yolks of hard boiled eggs. Pour over them a salad dressing and garnish with water cress.—*Oscar Tschirky, Waldorf.*

ALLIGATOR PEAR AND CELERY COCKTAIL

Three alligator pears (cut in cubes); ¾ cup celery (shredded); ½ cup mayonnaise; ½ cup whipped cream, ½ cup chili sauce; 1 tablespoon catsup; 1 teaspoon tarragon vinegar.

Mix ingredients, chill and serve in cocktail glasses. (Will serve 6.)
—*Mrs. Russell Taylor.*

AVOCADOS

Cut small avocados in half lengthwise, remove stone and any specks. Sprinkle with salt, place on a lettuce leaf and serve with ½ a lime on the side. Eat with a spoon. Should not be put in the ice box.—*Mrs. F. H. Reilley.*

AVOCADO COCKTAILS

Skin ripe avocados, cut into dice, place in fruit cocktail glasses and cover well with Thousand Island dressing; or the following Russian dressing: To 1 cup mayonnaise, add 1 tablespoon tarragon vinegar, 1 teaspoon French mustard, 2 tablespoons Millar's chili sauce, 1 teaspoon minced capers, 2 tablespoons minced chives, 1 tablespoon minced bell pepper and 1 small box caviar.—*Mrs. F. H. Reilley.*

DELICE JOSEPH RELISH

Alligator pear cut in half; loosen the meat nicely with a teaspoon and fill with a salad of anchovies, herrings, diced tomatoes, green peppers, a little celery and apples, mix with highly seasoned French dressing to which a little chili sauce has been added.—*Joseph Boggia, Chef, The Plaza.*

ANCHOVY BASKETS

One hard boiled egg for each portion, cut away sides to form oval shaped basket, take yolk out and pound with some anchovy paste, season with lemon juice and cayenne pepper, color lightly with carmine; use bag and tube to fill baskets and serve with water cress.—*Los Angeles Country Club.*

A COCKTAIL RELISH

Toast small rounds of bread, butter thickly, spread with a layer of anchovy paste (or caviar), a layer of finely chopped onion, a very thin slice of tomato, the exact size of toast; and on top of all chopped egg (hard boiled) with a dash of paprika.—*Mrs. Thomas McNab.*

LETTUCE LEAVES APPETIZER

Separate the fillets of 8 anchovies into bits, add to these 2 hard cooked eggs cut in tiny cubes. Season with paprika and mix with enough mayonnaise to hold together. Select 8 small, crisp lettuce leaves (not more than 2½ inches in length). Upon each place a teaspoon of the mixture. Pack close and mask with mayonnaise and decorate with capers, beet bits and parsley. Anchovies in oil are ready for use; those preserved in salt must be freshened in milk.—*Mrs. Lynn Helm.*

ANCHOVY EGGS

To serve twelve. Boil 6 extra large eggs hard. Cut them in half lengthwise. Take out yolks and rub through a sieve. Mix with the flesh of six anchovies that have been rubbed to a paste. Press a cut clove of garlic against the side of the bowl, flavor with cayenne, a little salt, a few drops of lemon juice. Blend together with olive oil and put back into the egg whites. Garnish the top with a rolled anchovy and a bit of parsley. Serve on small rounds of bread, fried in butter.—*Mrs. Lynn Helm.*

CAVIAR JELLY

One and one-half quarts of rich soup stock. To clear stock add juice of ½ lemon and thinnest possible shaving of rind; the white and shell of 1 egg for every quart of stock. Mix all with cold stock and beat well. Set over fire and stir until it is hot, then boil ten minutes. Take off fire and add ½ cup cold water. Let stand 10 minutes. Strain through a napkin and finest wire strainer. Add sherry to taste. To each quart of stock add 1 package of gelatine. Have wet molds ready with pimientoes in the bottom, cut in star shape. When the stock begins to stiffen, fill the molds half full, add a teaspoonful of caviar in center, then fill the molds with stock and set on ice until ready to serve. Turn on plates and garnish with water cress and quarters of lemon with paprika.—*Mrs. Cosmo Morgan.*

TOMATO AND CAVIAR CANAPES

Scald and peel tomatoes of even, medium size and chill them. Then cut in slices ½ in. thick and remove all the seeds. Make a mixture of caviar and riced, hard boiled egg yolks; season with lemon juice, onion juice and paprika. Place the slices of tomato on rounds of buttered toast and fill the cavities made by removing the seeds, with the caviar mixture; pile riced egg whites in the center.—*Mrs. F. H. Reilley.*

CANAPES, MORENO-RUSSE

Prepare toast canapes and spread a teaspoon caviar on top of each toast. Chop very finely sweet, Spanish, red pepper and evenly spread over the caviar. Dress dish with a few small pieces of lettuce and serve. —*Charles W. Ogroski (Bolsa Chica Gun Club).*

MUSCOVITE RELISH

One-fourth of a box of gelatine soaked for thirty minutes in the juice of three limes, then add two-thirds of a pint of boiling water, pinch of salt, paprika, the grated rind of an orange, teaspoon of fine sugar, enough amber vegetable paste to color a clear yellow and few drops of celery and nutmeg essence. Cool, then add one small cup of cavair, a few mint and maraschino cherries previously washed and soaked in lemon juice for a few hours. Turn into individual molds, and when set unmold and garnish with spirals of orange peel.—*Mrs. Michael J. Connell.*

CANAPES SOUVAROFF

Prepare canapes of toast, lightly butter, then spread 1 teaspoon caviar on each. Finely chop the white of hard boiled egg, evenly sprinkle over canapes; then arrange 1 anchovy in oil, ring shape, on center of each and fill the inside of the anchovy ring with a little chopped parsley. Decorate the dish with parsley and lemon, and serve.—*Charles W. Ogroski.*

CANAPES OF CAVIAR

Toast small slices of bread, neatly trim, then spread over 1 teaspoon caviar. Hash very finely 1 hard boiled egg, mix it thoroughly with 1 teaspoon finely chopped parsley, 1 teaspoon finely chopped onion. Spread this over each toast, evenly divided. Dress on dish with folded napkin, decorate with 6 quarters of lemon and parsley and serve.—*Charles W. Ogroski.*

TOMATOES WITH CAVIAR

Medium sized tomatoes, one for each person; scald and remove skins. Cut a large slice from the top of each tomato, remove the seeds and pulp; drain upside down; and shortly before serving, fill tomatoes with Roquefort cheese, well softened with cream. Top with a thick layer of caviar.—*Mrs. I. B. Newton.*

TOMATO GARGOYLE

Scoop out 5 tomatoes, chop some of the pulp and two hard boiled eggs; add a box of caviar; mix and fill tomatoes with this mixture. Pour over them gargoyle sauce and serve on lettuce. Sauce: Boiled mayonnaise, 2 teaspoons Worcestershire sauce, ½ cup chili sauce, ¼ teaspoon paprika, 2 tablespoons pearl onions.—*Mrs. Roland Bishop.*

CAVIAR, SERVED IN EGGS

Cut off both ends of 6 hard boiled eggs and then cut the eggs in two lengthwise. Remove the yolks and pound them with an equal amount of butter. Next affix a small channeled tube to a small forcing bag, fill it with the yolks and dress a neat border around the tops of the eggs. Then fill the cavities with caviar. Put the eggs in a cool place and serve on a folded napkin.—*Fanny Lovett.*

CAVIAR WITH EGG

Cut round slices of toast, and spread with butter and caviar. Place a poached egg on each slice. Cover with the following sauce: 2 tablespoons butter, 1 large tablespoon flour, ½ tablespoon fine chopped onion, 1 teaspoon beef extract, 1 teaspoon Worcestershire sauce, dash of celery salt, pepper and salt, half water and half milk to make it the right consistency. Cook until creamy but not too thin.—*Mrs. H. H. Braly.*

EGG RELISH

Hard boil eggs, allowing a little more than 1 egg to a person. While hot, press through the ricer and mix immediately with mayonnaise and season highly with salt, pepper and a little paprika. Press immediately into timbale molds and put in the ice box. When ready to serve turn out on an artichoke heart or a slice of tomato jelly. Pour over the whole mayonnaise which has been thinned with tomato jelly. Put on top a pimola or a little caviar.—*Mrs. S. M. Newmark.*

FANCY EGG

One slice of tomato, 1 hard poached egg, 1 heart of artichoke or celery root. Pour mayonnaise, mixed with chili sauce, or with red or green peppers, over it.—*Mrs. Roland Bishop.*

CELERY VICTOR

Allow 1 stalk for each person to be served; wash, removing the green tops. Now take some highly seasoned soup broth and boil these stalks of celery until very tender, keeping covered to prevent the escape of the aroma. The stock may be used for any purpose desired, being really improved by letting the celery boil in it. Cool, drain and serve with French dressing, in which a goodly quantity of black pepper has been ground. Use only stalk, the outer part may be boiled, cutting into small bits, then strained and made in a cream celery soup.—*Mrs. E. Gerson.*

FILLED CELERY

Mix equal parts of camembert and roquefort cheese. Moisten with sherry and beat until smooth paste, season with a little salt and red pepper. Fill in grooves of tender bits of celery.—*Mrs. W. S. Hook, Jr.*

VAN NUYS FRUIT COCKTAIL

(For 6 persons.) One orange, 1 small grape fruit, 1 apple, ⅛ pineapple, ½ banana, 12 strawberries, 1 peach, 1 pear.

Remove skin and tissue from the orange and grape fruit; peel the apple, pineapple and pear and remove cores. Wash and hull the strawberries. Peel and remove stone from peach. Cut all in dice about ¼ inch square. Place the combination in a bowl; mix, and add enough Maraschino to cover; let stand an hour if possible, by doing so the fruit becomes saturated with the liquor, greatly improving its flavor. Serve cold in cocktail glasses.—*Thomas Cooney, Chef.*

CELERY EN SURPRISE

Remove the outside branches of a stalk of fresh, white celery. Separate all the branches; nicely trim the tender parts, as well as the roots, and wash thoroughly. Lay them on a towel; then gently spread a little anchovy butter on the inside of each branch. Dress on celery dish and cover with chopped ice and serve.—*Charles W. Ogroski.*

PIQUANT FRUIT COCKTAIL

Mix together ½ cup powdered sugar, ½ cup orange juice, ⅓ cup grape fruit juice, and chill. Remove pits from 1 cup canned cherries—red or white—and cut canned pears into cubes to the amount of 1 cup. Place fruit in cocktail glasses, fill with the liquid and sprinkle each service with ½ tablespoon of chopped crystallized ginger.—*Mrs. Michael J. Connell.*

LEWIS APPETIZER

Hard boiled eggs; cream yolks well and mix with quite a lot of lemon juice; then mix well with well-washed, sweet butter; then fold in caviar. Fill and serve two halves open on lettuce.—*Mrs. Roland Bishop.*

AN APPETIZER

Place on round pieces of toast a slice of tomato, Spanish pepper with caviar, cold poached egg, and pour over a rich mayonnaise mixed with chili sauce.—*Mrs. Roland Bishop.*

CANAPES DANOIS

Prepare 6 medium size bread canapes, 2½ in. in diameter. Cover each with a very thin slice of cooked ham, the same size as the bread. Spread a very little French mustard over the ham. Cut out 6 very thin slices of smoked salmon, the size of the ham and cut in half, and arrange on top of half the ham; spread ½ teaspoon caviar over the other half of the ham. Hash very finely 1 cold, hard boiled egg, and sprinkle over canapes evenly. Decorate dish with lemon and parsley and serve.—*Charles W. Ogroski.*

CANAPE, VICTORIA

Cut the meat of a cooked lobster in thin slices. Prepare toast canapes 2½ in. in diameter; lightly butter the surface and evenly put the lobster on top of each toast. Mix a teaspoon salt with 2 salt-spoons paprika and sprinkle over the lobster (for 6 canapes). Heat 2 tablespoons melted butter in a sauce pan, adding 1 tablespoon flour; stir well with a wooden spoon; add 1½ gills hot milk and 1½ gills tomato sauce. Season with salt and cayenne pepper, cook 10 min. Then divide the preparation equally on the top of each lobster canape, and arrange a very thin slice of truffle in center of each. Neatly decorate all round with 6 sliced canned mushrooms, then sprinkle 2 tablespoons grated Parmesan cheese over all. Place in baking pan and bake for 8 min., or till a nice golden color. Remove, dress on hot dish and serve.—*Charles W. Ogroski.*

SUPREME SAUCE FOR CRAB OR LOBSTER COCKTAIL VAN NUYS

To 1 cup mayonnaise add ½ cup whipped cream, 2 tablespoons anchovy essence, 1 tablespoon paprika, 2 tablespoons tarragon vinegar, 2 tablespoons light cream. Before adding the paprika to the mayonnaise dissolve it in the tarragon vinegar. Mix all thoroughly, let stand about 2 or 3 hours in ice box. The color should be pink and of medium consistency; if too thick add a little more light cream.—*Thomas Cooney, Chef.*

HUNGARIAN HAM TARTLETS

Pound in the mortar 8 ounces of ham (lean-cooked), add to it gradually 2 ounces of butter and 2 gills of cold bechamel sauce. Rub through a fine sieve, season liberally with paprika, and incorporate with the puree, the yolks and whipped whites of 4 eggs. Have ready some baked paste crusts, and fill with the above mixture. Bake in a slow oven for 10 to 12 minutes and serve hot.—*Fanny Lovett.*

DRESSING FOR FRESH CRAB, LOBSTER, OR PALMIERE COCKTAILS

One pint mayonnaise, 1 pint Millar's chili sauce, 1 pint French dressing, 2 tablespoons chopped stuffed green olives, 2 tablespoons chopped pimientos. Mix all together in bowl.

Thousand Island Dressing is made the same; only substitute small Holland pearl onions for olives.—*Los Angeles Country Club.*

CRABS, RAVIGOTE

One lb. crab meat; 1 teaspoon salt; ⅛ teaspoon cayenne; 1 teaspoon made mustard; 1 tablespoon olive oil; ½ teaspoon chopped parsley; 1 chopped hard boiled egg; 3 tablespoons vinegar. Season crab with above ingredients, mix well and arrange in 6 crab or scallop shells. Spread evenly with ravigote mayonnaise, garnish with filets of anchovy and serve.—*Charles W. Ogroski.*

TOMATO HORS D'OEUVRE

Carefully skin and hollow out tiny tomatoes. Sprinkle inside with salt and drain. At serving time fill with crab or lobster meat in small pieces, which has been mixed with Thousand Island dressing. A tiny fleck of mayonnaise on top, ornamented with any contrasting color. Serve on a small lettuce leaf with small points of toast.—*Mrs. Lynn Helm.*

TOMATO HORS D'OEUVRE

Spread slices of toast with puree of pate de foies gras; in this place a thin slice of tomatoes, and cover with cream cheese, sprinkled with French mustard; then an artichoke heart. Cover with mayonnaise diluted with whipped cream; sprinkle thickly with paprika and decorate with string beans or tiny strips of green pepper.—*Winifred Kingston.*

LOBSTER CANAPES

Cut bread in ¼ in. slices and shape with doughnut cutter. Cream 2 tablespoons butter, add 1 cup finely chopped lobster meat, 1 teaspoon mustard, a few drops Worcestershire sauce, a few grains cayenne, and 6 olives finely chopped. Saute bread in butter and spread with the above mixture.—*Mrs. H. H. Cotton.*

LOBSTER CANAPES

Chop a small onion and fry in 1 tablespoon butter until a delicate brown; add 1 bunch water cress, chopped fine; add 1 cup cream and cook until it bubbles. Season with salt, pepper and a saltspoon curry powder. Add 1 pint minced cold boiled lobster. Spread mixture on rounds of buttered toast, sprinkle with cayenne and brown slightly in a very hot oven. Serve at once garnished with cress.—*Mrs. F. H. Reilley.*

LOBSTER COCKTAIL

Allow ¼ cup lobster meat, cut in pieces, for each cocktail; season with 1 tablespoon each tomato catsup, sherry wine, lemon juice, 6 drops tobasco sauce, ⅛ teaspoon finely chopped chives and salt to taste. Chill thoroughly and serve.—*Charles Ogroski.*

LOBSTER IN ASPIC

Make an aspic. Cut lobster in pieces and marinate with French dressing, substituting lemon juice for vinegar. Place individual molds in a pan of ice water, cover the bottoms of the molds with aspic and when firm, fill with the lobster meat mixed with some of the aspic,—just as it is ready to set. Chill thoroughly, unmold and serve.—*Charles Ogroski.*

FRIED OLIVE APPETIZER

Take a Cresca olive stuffed with anchovy; wrap in a slice of bacon and skewer with a toothpick; drop into hot fat; serve very hot.—*Mrs. Harold B. Wrenn.*

RIPE OLIVE APPETIZER

Take a steamed prune, remove pit and stuff with minced ripe olives; wrap in a strip of bacon, secured with a toothpick; put in the oven until bacon is crisp; serve on a round piece of toast with mayonnaise.—*Mrs. Michael J. Connell.*

HAM CONES WITH FOIES GRAS

Pate de foies gras comes in individual jars for the convenience of those who want a small quantity and when served as an entree one of this size will do for two persons.

The ham is boiled and cut into thin slices and folded to make a cone. The foies gras is put under the cones, which are garnished at the apex with a truffle. Quarters of lemon may be passed. Usually fresh butter and French bread or Vienna rolls accompany this little course.—*Charles W. Ogroski.*

MEDALLIONS, STRASBURG STYLE

Pound four ounces of pate de foies gras in the mortar with two ounces of butter and rub through a fine sieve. Spread this over oval pieces of toast; put some finely chopped truffles around the border, and garnish the center with fancifully cut slices of truffles.—*Fanny Lovett.*

PATE DE FOIES GRAS IN ASPIC

One-half large can pate de foies gras; 2 cups consomme (cleared); ½ package of gelatine; ⅓ cup of consomme; 3 tablespoons of sherry, if desired; 1 or 2 truffles; white of 1 egg, hard boiled; 1 tablespoonful of capers.

The quantity of ingredients given is for eight molds holding one-fourth of a cup each. Soften the gelatine in a little cold consomme and dissolve in part of the consomme heated for the purpose; when cold, add the rest of the consomme and the wine. Set the mixture into ice water. Chill the molds in ice water. Let a teaspoonful of liquid aspic chill in each mold. Dip shapes cut from whites of an egg and slices of truffle in aspic and press against the sides of the mold; put other shapes on the aspic in the bottom of the molds; add a drop or two of aspic to each bit of decoration to hold it in place, then when firm cover with a little more aspic. Scrape the fat from the foies gras, cut it in slices, and then in cubes. Set a layer of cubes on the jelly, keeping them a little distance apart. Hold these in place with drops of cool aspic, and when firm cover with aspic. Continue the layers of pate and aspic till the molds are filled. Let stand some time to become firm. Serve unmolded with lettuce, cress, celery or endive and French dressing.

As the molds are filled with the layers of pate and aspic, dip capers and shapes, cut from the truffle and white of egg, in the little dish of aspic reserved for the purpose and place against the chilled sides of the molds. The molds are more easily decorated when they are partly filled than when empty. Chicken broth, flavored with vegetables and clarified, makes good aspic jelly for this dish.—*Charles W. Ogroski.*

RUSSIAN CANAPES OF SMOKED FISH

One teacup of smoked fish that has been passed through a chopper, 2 ounces of butter, 4 teaspoonfuls cream, ripe olives. Heat the butter until hot; mix with the fish. Add the cream, mix well, and spread on toast cut in fancy shapes. Garnish with olives.

SANDWICH ROYALE (RELISH)

Steamed Boston brown bread and white bread, buttered, then cut into thin fingers and spread with the following:

Pass through the meat grinder one cup of steamed shrimps and chicken livers, one scarlet sweet pepper, and one cup each celery and almond meats. Add ample pinch of salt and tablespoon of powdered mushrooms. Moisten the ingredients with a few tablespoons of a beaten mint jelly. Spread on the bread, placing a dark slice between two white ones. Dust with powdered chervil and serve.—*Mrs. F. R. Kellogg.*

JELLIED SALMON

Two cups of cooked salmon; 1 qt. of fish or chicken broth; 2 tablespoonfuls of butter; ½ onion, sliced; 2 branches of parsley; 6 slices of carrot; ½ cup of tomato; yellow rind of half a lemon; 1 oz. of gelatine; ½ cup of cold water; 1 teaspoonful of salt; crushed shell of 1 egg; white of 1 egg; ¼ cup of white wine; truffles or pimientoes, or capere and cooked egg.

Separate the fish into flakes while it is hot. Use the broth in which the fish was cooked, other white broth or consomme. Cook the onion, carrot and parsley in the butter, add the tomato, broth and lemon rind, and simmer twenty minutes; strain and when cold remove the fat; add the gelatine softened in the cold water, shell and white of egg and salt; stir constantly over the fire until boiling begins; boil five minutes, draw to a cooler part of the range and let stand for fifteen minutes to settle. Strain through a piece of linen wrung out of boiling water; let cool, add the wine and the fish. Chill a fish mold in ice water, decorate with slices and strips of truffle, or with bits cut from pimiento, to simulate scales; dip the bits of material in a little of the jelly and set in place. They will adhere to the chilled mold. Turn in the fish mixture. Set in a cool place to become firm. Dip in warm water and unmold on a chilled serving dish. Surround with whipped cream salad dressing. This may be molded in individual molds.—*Charles W. Ogroski.*

HORS D'OEUVRE

Have ready tiny puff paste patties, not more than 2 in. in diameter. When ready to serve, reheat them and fill the open spaces with the flesh of sardines pounded smooth and mixed with cheese melted in hot bechamel sauce, and highly seasoned with paprika. For a cup of sauce use a cup of grated cheese, not pressed down, and a dozen sardines.—*Mrs. Lynn Helm.*

DEVILED ALMONDS WITH CHEESE

Mix in a chafing dish, or frying pan, 2 tablespoons each, minced olives and gherkins, 1 tablespoon chili sauce, 1 teaspoon French mustard, and 1 teaspoon Worcestershire sauce. Cook 1 cup of blanched and shredded almonds in 1 tablespoon of butter until brown. Dust well with salt and paprika, add deviled mixture. Put on toast spread with cream cheese.—*Mrs. H. S. McKee.*

SOUPS

ASPIC JELLY

Boil 2 quarts consomme with 1 tablespoon lemon juice until reduced to 1 quart. Season highly and clear. Soak 2 tablespoons gelatin in 2 tablespoons cold water and dissolve in ½ cup hot water; add to cleared consomme, and use as a mold or binding for fish, meats and salads. It is also used as a garnish. Chicken aspic is made in the same way from rich, highly seasoned chicken stock. It is lighter in color and much more delicate than that made from meat stock.

CHICKEN CONSOMME

Cut a large fowl in pieces and crack the bones with a mallet. Cover with 4 quarts cold water, bring to the boiling point, then simmer 4 hours. Add a bit of bay leaf, a sprig of parsley, ¼ cup onion, ¼ cup celery, 1½ tablespoons salt, pepper, 2 whole pepper corns, and 1 clove, simmer 1 hour. Strain, clear and cool, and place in the ice box. Next morning skim off all the fat.

BOUILLON STOCK

Four pounds shin bone (middle cut), 2 pounds marrow bone, wipe off with cheesecloth wrung out of cold water. Put meat into kettle with one gallon cold water. Let set on very slow fire to draw juice out of meat for one hour. Then skim, and add 2 carrots, 1 large onion, several pieces of celery, 2 large sprigs of parsley, salt and pepper. Let simmer slowly four hours. Strain, cool and keep in ice box. When ready to serve add egg noodles, cooking with soup for 20 minutes. Strain in cups on slice of lemon and add grated cheese.—*Christy Payne.*

JELLIED SOUP STOCK

Two lbs. fresh lean brisket; 1 large beef knuckle, split; a 5-in. piece from the middle of the shank, split. Wipe these pieces with a damp cloth; place in a big preserving kettle, and fill the kettle nearly full of cold water. (This should be done early in the morning.) Put over a slow fire and bring to a boil, then reduce the fire so that it will just simmer. In about 2 hours add 2 big carrots, 2 turnips, 2 tomatoes, 2 onions, 2 outside stalks of celery—or a little celery seed—a handful of green peapods, a sprig of parsley, 1 bay leaf, 6 whole pepper corns, 1 clove, 1 allspice, leaving all the vegetables whole. This should simmer —never boil and never stop simmering—till night; then strain through cheesecloth, over a fine sieve, into a big bowl. Next morning remove every particle of fat, which will be hard, and set in the ice box. Do not salt unless it is to be used as jellied boullion, then salt to taste about 2 hours before taking up. Add a piece of liver to the meats if you wish a dark stock. A cover should be kept on the kettle all the time in cooking.—*Mrs. F. H. Reilley.*

TO CLEAR SOUP STOCKS

Add to 1 qt. soup stock the beaten white and crushed shell of 1 egg. Boil 10 min., then cool and strain through double cheesecloth over a fine sieve.—*Mrs. F. H. Reilley.*

VEAL STOCK

Place 4 or 5 pounds of veal knuckle in a kettle with 3 qts. water; 2 blades of mace; 1 onion; a little parsley; a head of celery, cut into pieces; seasoning of salt and pepper. When boiling lower the fire until just simmering. Keep simmering until reduced ⅓, then set away to cool. When cold remove any fat and put in the ice box.—*Miss Cora Sanders.*

ALMOND SOUP

Blanch and pound ⅔ cup of almonds and 6 bitter almonds; add gradually 4 tablespoons of cold water and a few grains of salt; add 3 cups white stock, 1 small onion (sliced), 3 stalks celery; simmer slowly 1 hour. Rub through sieve and blend with 3 tablespoons each butter and flour, add 2 cups scalded milk and 1 cup of heavy cream; season to taste.

ALBONDIGAS SOUP

One pound finely ground round steak; 1 cup soaked bread crumbs; 1 egg; 1 teaspoon salt, pepper and chili powder; a little tomato catsup; 1 grated clove of garlic; ½ onion, grated. Mix well, roll into very small balls, and cook 1 hour in boiling soup stock. Add a little finely chopped mint and parsley when done.—*Mrs. W. L. Valentine.*

CREAM OF FRESH ASPARAGUS, ARGENTEUIL

For five people. Take a bunch of fresh asparagus, cut into small pieces—putting aside the tips. Cook butter over a slow fire about 5 minutes. Put in 2 tablespoons flour and cook a few minutes more. Place in a sauce pan and add to it 1½ qts. chicken or beef broth. Let it cook ½ hour and then strain. Take the yolks of 3 eggs, 1 cup cream, piece of butter size of an egg, stir well and add to the soup, and season to taste. Put in the asparagus tips which have been cooked separately, and serve.—*Louis Hauser, Chef.*

CREAM OF BARLEY SOUP

Place in a sauce pan 5 ounces of well washed barley, 1 minced onion, 2 minced leeks, 2 branches each celery and parsley, 1 clove and 1 bay leaf. Moisten with 3 qts. soup stock, season with salt, cayenne and a saltspoon grated nutmeg. Mix well and cover pan. Simmer slowly for 2 hours. Place in mortar ½ pound chopped veal and pound to a paste; then add it, little by little, to the soup; stir while adding. Add 1 pint milk and boil slowly for 20 minutes longer. Dilute 2 egg yolks with ½ pint cream and add to the soup, stirring continually for 5 minutes. Pour the soup through a sieve, heat for 2 minutes and serve.

BARLEY SOUP

Let boiling water run through barley in a colander; put it in a double boiler with a lump of butter and barely cover it with cold water. Season to taste and cook slowly until water is absorbed; add soup and cook very slowly. Before serving beat the yolk of an egg with a little cold water, and put in the tureen, add some finely chopped parsley and pour in the soup.—*Mrs. I. Polaski.*

BEAN SOUP

Soak 1 cup navy beans over night in water. Pour off water and add to beans 3 pints water with a large slice of salt pork; cook until the beans will go through a puree sieve easily. If too thick add hot water. Just before serving add ½ cup Borden's unsweetened cream; season to taste; add a few anise seed and croutons.—*Christy Payne.*

BLACK BEAN SOUP
(Without Stock)

One qt. beans, 2 qts. cold water, soak over night. Cook beans slowly until done. Strain and mash through sieve. To a quart of liquor add 1 tablespoon lemon juice, ½ teaspoon dry mustard, salt and pepper. Serve with a slice of lemon and a slice of hard boiled egg in each plate. This soup should be rather thick.—*Mrs. Dan McFarland.*

BOUILLON DE FOIES GRAS
(Venetian)

One and one-half pounds of goose liver (chicken or calves' liver may be used) cleansed thoroughly, then steamed tender over boiling salted water. Remove all gristle and press through the meat grinder into cooking pot. Add one and one-half quarts of clarified brown beef stock and heat to the steaming point; then add ample pinch of salt and paprika, a few drops of burnt onion, game essence and 2 tablespoons of Parmesan cheese. Serve with mint cherries previously soaked in malt vinegar and stuffed with celery.—*Mrs. W. R. Kellogg.*

CHEESE SOUP

One egg; ½ cup grated cheese; 1 onion; 2 cups milk; 2 cups chicken, veal or white stock; 1 tablespoon flour; 1 tablespoon butter; salt and pepper to taste. Heat milk and stock with onion; then remove onion and thicken soup with the flour and butter; stir in cheese; pour over well beaten egg and serve at once. Add a pinch of soda to milk before adding cheese.—*Christy Payne.*

CHEESE SOUP

Three eggs; 1 cup grated cheese; 1 tablespoon flour; salt and paprika. Heat the milk in a double boiler,—reserve a little to mix with the flour. Add the flour and cook thoroughly. When ready to serve add the cheese.—*Mrs. Howard Huntington.*

BOUILLABAISE

Place in a stew pan 2 sliced onions; 1 sliced carrot; 2 peeled tomatoes; together with a coarse net bag containing 3 allspice, pinch of saffron chopped fine, 2 slices lemon, 4 slices oranges, 2 cloves, 3 bay leaves, 2 sprigs of thyme, and 2 red peppers. Over this place 4 pounds of barracuda or mackerel; one fresh lobster cut in pieces like cubes of sugar, 12 clams, 12 fresh oysters, 5 tablespoons olive oil, 1½ pts. water. Just before removing from fire add 1 pt. white wine. Place thin buttered toast in serving dishes.—*Mrs. Oscar Mueller.*

BOUILLABAISE

Take 2 good sized onions; the whites of 2 leeks; 2 pieces of garlic; chop all fine and cook with 3 tablespoons of olive oil over a slow fire for 10 minutes. Add a bottle of white wine, 3 fresh tomatoes chopped fine, 1 teaspoon Spanish saffron, and 1 teaspoon thyme. Cook over slow fire 15 minutes. Take a lobster cut in pieces, and 10 pieces of uncooked rock cod—cut the same size as the lobster—add to the above, and cook 15 minutes; then add a piece of butter size of an egg, and 1 tablespoon chopped parsley. Stir without cooking, and serve with thin slices of toast. If a little too thick add boullion.—*Louis Hauser, Chef.*

CONSOMME DE FROMAGES
(Cheese Soup)

One quart of clear brown beef stock heated to the steaming point with a bouquet of fresh sweet herbs, including a few sprigs of mint, chives, chervil, tarragon and marjoram. Add pinch of salt and paprika. Thicken to a very thin smooth cream with a tablespoon of dissolved corn starch; then add a paste made from one tablespoon each of Strachino, Port Salut and Brie cheeses, moistened with a wine glass of lime-juice. Remove the bouquet and garnish with fancy forms of unsweetened, petite egg custards.—*Mrs. L. S. Montgomery.*

SERBIAN CHICKEN SOUP

Cut a fowl into pieces and cook, allowing about a quart of water to each pound of fowl. When about half done season with salt, a few black peppers and the following vegetables, cut into large pieces: 1 carrot, 1 parsnip, some celery stalks, parsley and a whole onion. Prepare in another pan a tablespoon of shortening and ½ tablespoon of flour; stir this well, until brown, and season with paprika to taste. Add to soup when almost done and let all boil a few minutes. Just before serving stir into the soup the yolk of 1 egg beaten with three tablespoons of rich cream.—*Mary Agnes Connell.*

CREAM OF CHICKEN SOUP

One quart rich chicken stock, heated and stirred into a pint of hot cream. Shreds of chicken breast and a little rice are added to the soup. Serve piping hot.—*Mrs. H. S. McKee.*

CHICKEN BROTH IN CUPS

Chop a chicken into pieces; put them into an earthenware pot with 2 tablespoons pearl barley, 1 tablespoon coriander seed, pour in 2 quarts water and boil 3 hours, skimming frequently. Add a handful of lettuce leaves; cover the pot; remove from the fire and let it stand 20 minutes, strain through a sieve and serve.—*Mrs. Michael J. Connell.*

CHESTNUT PUREE

Take 30 Italian chestnuts (or twice as many ordinary ones), simmer till they peel; then blanch and cook in a quart of water till soft. Put through a sieve while hot. Add quart thin stock, or rich milk and cream mixed, and simmer 1 hour. Beat to a foam with an egg beater and serve hot, in cups with whipped cream on top.—*Mrs. W. E. Dunn.*

CREAM OF CHESTNUT SOUP

Shell, blanch and cut into quarters 2 cups Italian chestnuts; cover with 2 cups boiling water; add 1 slice onion, ¼ cup chopped celery, 1 bay leaf, 1 sprig of parsley, 1 salt-spoon paprika; cover and boil till chestnuts are tender—about ½ hour. Press through a sieve, add 1 qt. milk and 1 tablespoon each butter and flour; cook 3 minutes; add 1 teaspoon salt; serve with whipped cream on top.

CARROT SOUP

Two cups carrots chopped fine, 2 cups water, 2 cups milk; ¼ cup rice; 2 tablespoons flour; 2 slices of onion; a sprig of parsley; 4 tablespoons butter; 1½ teaspoons salt; a few grains of cayenne. Cook the carrots in water till tender; press through a sieve, reserving the liquor. Cook rice in the milk in a double boiler until very tender. Cook the onion in butter, add flour and seasoning. Mix carrots with rice and milk; pour into the flour and butter; bring to the boiling point, strain and serve. If too thick, thin with milk.—*Mrs. Charles Monroe.*

CLAM AND TOMATO BISQUE

One quart clams, 1½ cups cold water, 1 cup of stewed and strained tomatoes, ⅓ cup of butter, 1 small onion, 2 cups cream, salt to taste, ⅓ cup of flour, ⅓ teaspoon of soda. Pour water over clams, then drain. To water, add hard part of clams, finely chopped. Heat slowly to boiling point, cook 20 minutes and strain. Cook butter with onions 5 minutes, remove onion, add flour and gradually add clam water; add cream, soft part of clams, and soon as the boiling point is reached, add tomatoes, to which soda has been added. Season with salt, pepper and cayenne; serve immediately.—*Vanity Fair Tea Room.*

CLAM BROTH

Eighteen clams chopped fine. Put one pint of milk and liquor from clams on stove, in separate pans. When liquor is hot, add to hot milk; then add chopped clams; heat thoroughly and serve in cups with whipped cream

CLAM CHOWDER

Four thin slices bacon (cut in bits), 1 potato diced, 3 crackers rolled, 1 teaspoon chopped onion, ½ teaspoon thyme, 1 teaspoon minced parsley, 2 cups water, 1 cup milk, 1 cup stewed tomatoes, 8 clams (cleaned and minced), salt and pepper. Put into saucepan all the ingredients with the exception of milk and crackers. Cover and simmer ½ hour. Add milk and crackers, cover until steaming, and serve.—*Mrs. L. L. McDonald.*

CREAM OF CORN SOUP

Take a can of corn and boil until very tender. Then press through a colander and add about two quarts of chicken stock, season with pepper, salt and butter, and let come to a boil; add a little thickening. Serve with whipped cream on top.—*Mrs. Sharp.*

CORN CHOWDER

One-half lb. salt pork cut in thin slices; 6 ears of corn; 3 potatoes; 1 onion; 1 pt. rich milk. Try the fat from the pork, then skim out the slices. Into the fat put half the corn,—cut from the cob; half the potatoes cut in thick slices; half the onion cut in small pieces; sprinkle with salt and pepper, and dredge with flour. Then add the rest of the vegetables, with more salt, pepper and flour; cover with boiling water, and cook until the potatoes may be easily pierced with a fork. Add milk and boil 3 or 4 minutes.—*Mrs. Norman Bridge.*

FISH CHOWDER

Four pounds cod or haddock; 6 cups potatoes cut in ¼ inch slices, or 4 cups potatoes cut in ¾ inch cubes; 1 sliced onion; 1½ inch cube fat salt pork; 1 tablespoon salt; ⅛ teaspoon pepper; 3 tablespoons butter; 4 cups scalded milk; 8 soda crackers.

Order the fish skinned, but head and tail left on. Cut off head and tail and remove fish from backbone. Cut fish in 2-inch pieces and set aside. Put head, tail and backbone broken in pieces, in stewpan, add 2 cups cold water and bring slowly to boiling point; cook 20 minutes. Cut salt pork in small pieces and try out, add onion, and fry 5 minutes; strain fat into stewpan. Parboil potatoes 5 minutes in boiling water to cover; drain and add potatoes to fat; then add 2 cups boiling water and cook 5 minutes. Add liquor drained from bones, then add the fish; cover and simmer 10 minutes. Add milk, salt, pepper, butter and crackers, split and soaked in enough cold milk to moisten, otherwise they will be soft on the outside, but dry on the inside. Pilot bread is sometimes used in place of soda crackers.—*Mrs. J. Loew.*

WILD DUCK SOUP

Cover bones of 4 or 5 wild ducks with water, boil slowly until almost jellied, strain, and to the liquor add 1 generous cup of milk, a tablespoon of cream of barley and bring to a boiling point. When ready to serve add 1 tablespoon of whipped cream to each plate, garnish with shake of paprika and a sprig of parsley.—*Mrs. W. Jarvis Barlow.*

FISH SOUP

Two lbs. barracuda or haddock; 1 tablespoon corn flour; 1½ pts. milk; 1 lb. butter; salt and pepper; boil fish 1½ hours, strain liquor into another saucepan; add milk and butter; mix corn flour with a little cold milk, and add carefully to the soup. Boil 5 minutes, stirring constantly; cut fish in small pieces, add and serve.—*Mrs. J. C. Niven.*

CLAM CHOWDER

Two onions, a bunch of leeks, a few stalks of celery, 1 green pepper and 3 oz. salt pork. Have these ingredients finely chopped and put them into a frying pan, letting them simmer for a few minutes. Then sprinkle them with 2 tablespoonfuls of cracker meal. Have ready a quart of opened hard clams, parboil them in their juice; strain this into a pot where you have already put the above fried vegetables, and add 1 quart of good broth. Set to boil, then add six peeled potatoes cut in dice and 1 fagot. Remove the hard part from the clams, cut it in dice and put aside. Six peeled tomatoes, cut them up; when the potatoes are done, remove fagot, skim off all fat, add tomato, let cook for a few minutes, then add clams, give them one boil. Season with a pinch of ground thyme, a dash of Worcestershire sauce. Serve with crackers on side.—*Joseph Boggia, Chef, The Plaza.*

GOMBO A LA CREOLE

(For Ten Covers)

Cut an old fat chicken into small pieces; chop four onions, place the onions in five ounces of lard and then cook until well browned. Then put in four spoonfuls of flour and let cook five minutes. Put in half gallon good rice stock, add a can of tomatoes, can of okra, season with salt, pepper and cayenne. Tie a small quantity of thyme, sweet bay leaves and parsley in a bit of cloth (this is termed a bouquet). Then add twenty-four large peeled shrimps, half dozen hard-shell crabs and twenty-four oysters. Let the whole cook two hours on slow fire. Serve with a spoonful of rice boiled dry for each person.—*Mrs. Secundo Guasti.*

MOCK TURTLE SOUP

Clean and wash one calf's head; soak 1 hour in cold water to cover. Cook until tender in 3 qts. boiling water to which salt, 6 cloves, ½ teaspoon pepper corns, 6 allspice, 2 sprigs thyme, ⅓ cup sliced onions, ⅓ cup diced carrots, have been added. Remove head; boil stock until reduced to 1 qt. Strain and cool. Melt and brown ¼ cup of butter, add ½ cup flour, and stir until well browned; then pour in 2 cups brown stock, slowly; add the stock from head, 1 cup cooked and strained tomatoes, 1 cup force meat cut in dice, and the juice of ½ lemon. Simmer 5 minutes, add Royal custard cut in dice, egg balls, or force meat balls. Add Madeira wine, salt and pepper to taste.

MULLIGATAWNEY

Cut the head and feet from a medium sized duckling and draw it, saving liver and heart. Detach legs from body, cut away meat from legs, then cut in pieces ⅓ inch square, including liver and heart. Place body in roasting pan, baste it with a little melted butter, set in oven for 20 minutes, remove and keep hot. Cut 2 leeks and 2 medium white onions in small squares, place them in a saucepan with the pieces of cut up duck and 1 tablespoon melted butter, set pan on fire and cook gently for fifteen minutes. Add 1 tablespoon curry powder, mix well, then moisten with 3 quarts soup stock. Season lightly with salt and pepper, add the body of duck and all bones and boil for 25 minutes. Cut 3 sliced peeled egg plants and a peeled and cored apple into small pieces and add to soup with 2 ounces of raw rice; mix lightly and let boil for fifteen minutes longer. Chop finely 2 branches parsley, ½ a bean of garlic, add to soup, mix well and cook for 5 minutes. Remove body of duck from soup, skim fat from surface of soup, cut a little of the breast of the duck, add to the soup and serve.

MUSHROOM SOUP
(Without Stock)

One-half teacup of dried mushrooms, broken into bits. Soak in hot water to clean. Boil 2 hours in 2 quarts of water. Make a thickening of ½ tablespoon of butter, melted and mixed with flour. Put in pan and let brown. Chop one onion very fine and brown with flour and butter. Then pour ½ cup of cold water on this and allow to boil up. Add to mushrooms with salt and pepper to taste. Take 1 cup of flour and eggs (1 or 2) enough to form a hard dough. Chop fine or grate and as soon as it has dried, put half into the soup and add the rest just before serving.—*Edith Terry Preuss.*

MUSHROOM SOUP, SPANISH

White stock from veal, thicken with butter and flour. Stir butter and flour together, about 1 or 2 tablespoons of each. Thin with cream, to 1 part of stock add 1 pint of cream. Boil an onion in stock; chop canned mushrooms and add just before taking from fire; cut Spanish or red peppers in strips, add just before serving; season with pepper and salt.—*Mrs. F. A. Wann.*

CREAM OF FRESH MUSHROOMS

The hearts of 4 leeks, some celery, one onion, all cut fine; fry them in butter; then pick some nice white mushrooms, wash and chop fine; cook them a few minutes with the leeks, celery and onion, then sprinkle in a little flour; simmer a minute, then add bouillon. Let this cook for about ½ hour; press through a sieve; put back into the pot and boil a few minutes; add cream and small bits of butter; season to taste. Serve very hot with small croutons on side.—*Joseph Boggia, Chef, The Plaza.*

MUSHROOM SOUP

Half pound or 1 can mushrooms, 4 cups white stock (chicken), ¼ cup flour, 1 cup whipping cream, yolk of 2 eggs, salt and pepper. Chop mushrooms, add to stock and cook 20 minutes. Rub through sieve. Cook flour in water, add to stock and as soon as boiling point is reached, season with salt and pepper. Then add cream and eggs.—*Mrs. H. H. Braly.*

CREME DE MARRON

One quart of Italian chestnuts shelled and skinned, by plunging into hot water; then stewed tender and pressed through the rice into the cooking pot. Add one quart of clarified chicken stock and one cup of beaten sweet cream; heat to the steaming point with a few sprigs of fresh mint and chives; add ample pinch of salt and pepper. Thicken to a smooth cream with a tablespoon of dissolved cornstarch; then remove the bouquet.—*Mrs. W. H. DeWitt.*

ONION SOUP

Slice 2 onions and put them in a pot with 1 tablespoon of butter and 1 tablespoon of flour; fry until very brown; then add 1 quart of very rich beef stock; boil ½ hour and strain. Then chop 2 onions in very small pieces and fry in 1 tablespoon of butter till golden brown; add them to the beef stock and cook for 5 minutes. Season with white and red pepper and 1 tablespoon sherry. Serve with bread croutons.—*Mrs. Michael J. Connell.*

ONION SOUP WITH PARMESAN

Cut into ⅛ inch squares about 4 ounces of white onions, fry them in butter and moisten with about 2 quarts of broth, adding a bunch of parsley; a bouquet of chervil, bay leaf and a clove of garlic. Season with a little salt, pepper and some meat extract or concentrated stock. Boil for 20 minutes, remove the bouquet, and pour the soup over very thin slices of bread, placed in a metal soup tureen, in alternating layers of bread and cheese, grated, finishing with the Parmesan and sprinkle a little over the top of soup. Then bake in hot oven. Should be served with slices of thin bread that have been sprinkled lightly with cheese and toasted in oven.—*California Club.*

BISQUE OF OYSTERS

One pt. chicken or veal stock—chicken preferred—add 1 qt. oysters, 1 pt. milk; season with salt and pepper; add 1 pt. of cream and the yolks of 4 eggs. Cook in a double boiler until oysters curl.—*Mrs. Sharp.*

CREOLE OYSTER SOUP

Chop very fine 1 small onion, and fry in butter until cooked; then add 1 teaspoon flour and brown well. Next add 3 pts. boiling water, season with bay leaf, salt and pepper. Simmer 10 minutes, then add the oysters; cook until they come to the top, when they are done. Use 1 qt. oysters.—*Miss Valentine Hernandez.*

CREAM ONION SOUP

Cut 6 large onions in thin slices, brown slightly in butter, then boil gently in 2 quarts of water for 2 hours. Grate in fine bread crumbs, about ½ a cupful. Add 2 quarts of white stock, pepper and salt to taste. Boil for 1 hour. Beat 2 eggs into some of the soup, add a dessertspoon of vinegar, then pour it slowly into the boiling soup, stirring briskly all the time. Then add 1 pint of rich cream sauce, stirring until soup is well mixed. Put in croutons of very brown toast and serve very hot.—*Anne W. Stimson.*

OX TAIL SOUP

One ox tail, 1 carrot, 2 onions, few peppercorns, 1 turnip. Wash ox tail, remove fat from end, cut tail in small pieces. Put in saucepan with enough water to cover and bring to boil; remove and skim carefully, add vegetables and peppercorns and simmer gently for 3 hours. Remove tail, strain stock through sieve and let stand over night. Remove fat and add little joints of tail, salt and pepper to taste.—*Mrs. J. C. Niven.*

POTATO CHOWDER

Dice 6 medium-sized potatoes and boil in any kind of light stock till well done and pass through a strainer. Fry some salt pork or ham fat and some diced onions; quarter and slice about 4 more potatoes and add to pork and onions; add a little stock and boil till potatoes are soft; then add all together with a little boiling milk, season with a little allspice, salt and pepper.—*Los Angeles Country Club.*

OYSTER PLANT SOUP

Scrape one dozen roots of oyster plant, cut into thin slices, and put into 1 quart of cold water. Bring quickly to boil, simmer gently until very tender, then add 1 quart of milk; rub together 2 tablespoons of butter and 2 of flour, and stir into hot soup. Stir until boiling. Add 1 teaspoon salt, dash of cayenne, 1 teaspoon of onion juice.—*Christy Payne.*

OKRA, TOMATO AND RICE SOUP

Two pounds beef bone, cracked; 2 pounds veal bone, cracked. Put in kettle, cover with water, simmer 6 or 7 hours. Strain and leave over night. In morning skim; put 3 pints of soup stock in double boiler, add ½ cup of uncooked rice, 1 cup of cooked tomatoes, and 1 cup okra. Simmer until rice and okra are soft. If the soup is too thick, add the rest of the stock. Season with salt and pepper.—*Mrs. Dan McFarland.*

POTATO SOUP

Two qts. stock; 2 onions; 9 potatoes; 1 small turnip. Put stock in pot, add potatoes, sliced onion and turnip, boil 1½ hours; strain; rub potatoes through a sieve, add pepper and salt to taste. If not thick enough, add a tablespoon of flour mixed with a little milk.—*Mrs. J. C. Niven.*

ORANGE BOUILLON

The juice from as many fresh oranges as will make 1 quart; place in double boiler and heat to steaming point. Then add 4 teaspoons of fine sugar, a tiny pinch of salt, strain and add 2 wine glasses of orange curaco; 1 teaspoon of orange essence. Lastly add 4 tablespoons of finely minced orange peel and 1 pint of beaten sweet cream; serve in grape fruit glasses, well iced, with thin slices of white sponge cake spread with Neufchatel.—*Mrs. W. S. Hook, Jr.*

OYSTER STEW

Place 1 qt. oysters in a colander and pour over them ¾ cup cold water. Carefully pick over the oysters, reserve the liquor and heat to boiling point; strain through cheesecloth, add oysters, cook until oysters are plump and the edges begin to curl. Remove oysters with a skimmer, and put in a tureen with ¼ cup butter, salt and pepper to taste. Add strained oyster liquor, and 4 cups scalded milk. Serve with oyster crackers.—*Mrs. Maurice Hellman.*

POTATO SOUP

Wash and pare 3 medium-sized potatoes and cook in salted water until soft, then rub through a strainer into the water in which they were cooked. Scald a cup of milk with a small onion and a little celery seed; remove the onion and add the hot milk to the potatoes. Melt 1½ tablespoons of shortening, add 2 tablespoons of flour, 1½ teaspoons of salt, and a little pepper, then pour the hot milk on this, stirring all the time; add finely chopped parsley and serve with croutons.—*Mrs R. P. Lane.*

PEPPER POT
(Gun Club Style)

Place 1 pound fresh tripe and 2 calves' feet in a soup pot. Pour in three quarts broth, add 2 medium carrots, 2 white turnips, 2 medium onions and 1 red pepper; tie in a bunch 1 leek, 2 branches parsley, 1 branch of thyme, 1 branch of chervil, 1 bay leaf, 1 clove, 1 sprig marjoram and 1 sprig of mace; add them to the soup with 2 teaspoons of salt and ½ teaspoon of pepper. Cover the pot and let boil slowly 1½ hours. Strain out the tripe, calves' feet, vegetables and herbs. Remove meat from calves' feet, cut in squares, also tripe, carrots, turnips, pepper and onions. Remove fat from surface of soup, add above articles to soup and 2 medium size peeled potatoes, cut in small squares; add ½ pint of white wine and boil slowly for 30 minutes longer. Before serving throw into soup ½ handful parsley chopped fine. Cider may be substituted for wine.

PIMIENTO BISQUE

Scant ½ cup rice; 3 pts. white stock or milk; 5 canned pimientoes; 1½ teaspoon salt; 2 egg yolks; ½ cup milk. Cook rice and stock together and when rice is tender rub through a sieve; add pimientoes also rubbed through a sieve. Season; bring to a boiling point and thicken with the eggs and milk, stirring slowly.—*Mrs. Lee Phillips.*

RUSSIAN BORTSCH SOUP

To 1 qt. beef stock add the juice squeezed from a roast duck, or duck carcass, saving a small portion of the breast; one cup of the juice of raw beets or of canned beets; a dash each of cinnamon and nutmeg; ½ cup of claret; 1 tablespoon lemon juice; 1 teaspoon brown sugar. Cook until slightly reduced and as thick as cream, add salt and paprika, and strain through a colander. Add 1 cup of julienne vegetables (celery, beets, carrots and lettuce cut in shreds) cooked in butter and then in a little water, and a small piece of beef from the stock or the duck breast cut in slivers. Serve, and pass in a gravy boat, hot cream to be taken by those who like this particular Russian combination.—*Minnie M. Ross.*

SCOTCH BROTH

Wipe 3 pounds mutton cut from fore-quarter. Cut lean meat in 1 inch cubes, put in kettle, cover with 3 pints cold water, bring quickly to boiling point, skim and add ½ cup barley which has been soaked in cold water over night; simmer 1½ hours, or until meat is tender. Put bones in a second kettle, cover with cold water, heat slowly to boiling point, skim and boil 1½ hours. Strain water from bones and add to meat. Fry 5 minutes in 2 tablespoons butter, ¼ cup each of carrot, turnip, onion and celery cut in ½ inch dice; add to soup with salt and pepper to taste, and cook until vegetables are soft. Thicken with 2 tablespoons each of butter and flour cooked together. Add ½ tablespoon finely chopped parsley just before serving. Rice may be used in place of barley.—*Mrs. J. Loler.*

SAGO SOUP

Prepare a rich stock the day previous to using. Boil 1 cup of sago in the stock 1 hour. Beat ½ pint of sweet cream and the yolks of 2 eggs light in soup tureen; pour boiling stock over the eggs and cream, stirring constantly. Send it to table immediately.—*Mrs. S. S. Kauffman.*

SORREL SOUP

For five people. Take 6 handfuls of sorrel leaves cut fine, cook with a little chopped onion and butter about 5 minutes; put this into 1 qt. chicken or beef broth and let it cook about 20 minutes. Add one teaspoon salt, some pepper and nutmeg. Put in a bowl the yolks of 3 eggs, 1 cup of cream, butter the size of an egg; stir well and pour the soup over it. Serve with slices of thin toast in the dish.—*Louis Hauser, Chef.*

SEAFOOD SOUP

One quart of freshly steamed shrimps passed through the meat grinder into a cooking pot; add one quart of clarified chicken stock. Heat to the steaming point, then add ample pinch of salt and paprika and two tablespoons powdered mushrooms, a little minced celery, onion, parsley and enough spinach essence to color a pale green. Lastly add one-half pint of beaten sweet cream and a little dissolved cornstarch. Serve with iced mango pickles.—*Mrs. Frank C. Sutphen.*

TOMATO TAPIOCA SOUP

Two cups tomatoes, 3 cups hot water, 1 slice onion, ½ bay leaf, 4 cloves, 1¼ teaspoons salt, ¼ teaspoon pepper, 1 teaspoon sugar, 2 cubes beef extract, 2 tablespoons granulated tapioca. Mix tomato and seasonings with hot water, simmer 15 minutes and rub through sieve, add beef extract and tapioca and cook 15 minutes. Serve with croutons. —*Mrs. Thomas O'Reilly.*

PUREE OF TOMATO SOUP

One quart can tomatoes; 1 pt. water; ½ teaspoon sugar; 1 tablespoon flour; 2 tablespoons chopped onion; 1 tablespoon butter; 4 pepper corns; 4 whole allspice; 4 whole cloves. Take tomato, water, sugar, and spices and simmer ½ hour. Add onion to melted butter and fry 5 minutes, but do not brown. Sprinkle in flour and cook 2 minutes. Add this to tomato, simmer 15 minutes. Rub through sieve, heat and serve.—*Mrs. C. C. Perkins.*

OLD-FASHIONED TOMATO SOUP

First judge amount of soup wanted to serve; take that much stock strained through a cloth; peel and chop ¼ as much ripe tomatoes and add to stock; add about 1 tablespoon of rice to each quart of stock; cook till rice is done; add a few chopped green onions, pepper, salt and a little tomato catsup.—*Los Angeles Country Club.*

TOMATO CORN SOUP

Cook 4 tablespoons chopped onions in 4 tablespoons butter till yellow; add ¼ small bay leaf, 12 whole black peppers, 3 tablespoons flour, and 1 can tomatoes, 2 tablespoons sugar, 1 teaspoon salt, ½ teaspoon black pepper and 1 pt. water; cook slowly ½ hour. Add 1 can corn and cook 10 minutes longer. Rub through a puree sieve till only corn hulls are left; return to fire, add ½ cup hot milk and when all is hot, serve.—*Mrs. Charles Pearce.*

ITALIAN TOMATO SOUP

Fry onion and garlic in butter. Remove when brown, taking out onion. One can of tomatoes which have been run through a colander, 1 cup of water, 1 cup of claret; put in the butter in which the onions were fried and boil 15 minutes; thicken with a paste of brown flour and water; add salt, pepper and enough sugar to take off the acid of the wine. Mushrooms or croutons may be put in this soup.—*Edith Terry Preuss.*

TOMATO SOUP

To make it successfully, that is without having the milk curdle, two separate soups should be made; a puree of tomato without spices, and a white cream of chicken or veal soup, in which a piece of salt pork has been boiled; the latter should be thickened and finished, and the tomato soup mixed with it and not afterwards boiled.—*Mrs. Michael J. Connell.*

COLD TOMATO BOUILLON

For five people. Take 1 lb. beef from the shin chopped fine (or the bones of a chicken), add ½ can of tomatoes, or 6 good size fresh tomatoes, whites of 5 eggs, a small onion, a couple of stalks of celery, a carrot—all cut fine—a bay leaf, 2 cloves, salt and pepper, and a small package gelatine. Mix well and put into 1½ qts. chicken or beef broth, not too hot. Place over fire and stir well till it boils slowly. Cook 1 hour on a slow fire. Strain through cheese cloth into an enamel bowl, set to cool on ice and serve next day. A little red coloring may be added.—*Louis Hauser, Chef.*

IMPERIAL TOMATO SOUP

One quart of tomato pulp and liquor pressed through a fine sieve into the cooking pot, then add a fresh bouquet of chervil, chives, marjoram and tarragon. Heat to the steaming point, add a saltspoon of soda, boil up quickly and skim carefully. Add pinch of salt and pepper. Thicken to a smooth velvety cream with one and one-half tablespoons of dissolved corn starch, and add the milk from one fresh cocoanut. Lastly add 1 cup of beaten sweet cream. Garnish with thin slices of tangerine oranges on top.—*Mrs. Michael J. Connell.*

POT-AU-FEU: FRENCH VEGETABLE SOUP

Four pounds beef, ½ of a cabbage, 2 leeks or onions, legs and neck of a chicken, 2 carrots cut in large pieces, a vegetable bouquet consisting of parsley, bay leaf and thyme. 4 cloves stuck into onion, a dozen pepper corns, 1 tablespoon salt. Cover the meat with about 6 quarts of water and let come to boiling point, skim and add the vegetables and simmer for 4 hours. Before serving cut into slices, very thinly, ½ pound of stale French bread. Place slices in soup plates and pour over strained soup, or leaving in some of the vegetables if desired, dash over each plate a little chopped parsley. After removing meat and prior to straining, the soup may be a little more highly seasoned if desired.

TOMATO BISQUE

Stew ½ can tomatoes till soft, then rub through sieve. Heat 1 qt. milk in a double boiler. Rub together one tablespoon each corn starch and butter, add enough hot milk to make it pour easily, then stir carefully into boiling milk and boil 10 min.; add ⅓ cup butter in small lumps, and stir until it has become thoroughly mixed; add salt and pepper to taste; then add the strained tomatoes. If the tomatoes are very acid, 1 level teaspoon soda should be added to the tomatoes. Serve hot.

VEGETABLE BROTH

Slice 2 potatoes, 1 carrot, 1 turnip and 1 onion, put into 1 quart of water and boil gently 1 hour. Flavor with salt and sweet herbs. Strain and add 1 teaspoon of mushroom catsup. Vegetables may be left in if desired.—*Christy Payne.*

CLEAR TOMATO SOUP

Wash, peel, cut up and cook sufficient tomatoes to make 1 qt. of thin stew when strained (or take 1 can). To this add 1 tablespoon sugar; 1 teaspoon salt; 1 doz. pepper corns; 4 cloves; tablespoon each of chopped onion and parsley. Simmer all for 20 minutes. Mix together 2 tablespoons each of soft butter and corn starch; dilute this paste with a little of the hot soup; then add to the contents of the sauce pan and stir until smoothly thickened and clear. Taste to see that it is properly seasoned; rub through a sieve and reheat. In serving drop a pinch of parsley in each plate.—*Caroline Tuckey.*

MINESTRONE
(Vegetable Soup)

Chop fine 1 small potato; 1 small French carrot; 3 small leeks; about 1 dozen string beans; 2 large tablespoons peas; the heart of a small, curly cabbage, shredded very fine; about 1 dozen asparagus tips; 1 small Italian squash; about 2 dozen Italian beans (shelled); 1 large tomato, chopped fine and fried in 2 tablespoons butter; boil together 1 hour in good stock and add seasoning to taste. Half hour before serving add 2 handfuls imported spaghetti.—*Mrs. Secundo Guasti.*

CREAM OF VEGETABLE SOUP

One tablespoon rice; 1 tablespoon sugar; 5 cups soup stock, or 5 cups of water with a scant dessert spoon of Maggi's essence to each cup; 2 tomatoes or ¾ cup stewed tomato; 1 small onion; ½ cup of light cream; few grains of soda; 1 small potato; 1 carrot; 6 stalks of celery; 2 sprigs of parsley; 1½ tablespoon of flour; 1½ tablespoon butter; salt and pepper to taste.

Mince the vegetables and put on to cook with the stock, rice and sugar; then season. Add soda, thicken with the flour and butter creamed together, and turn in cream just before serving. The vegetables may be left in the soup or strained out, as desired.—*Mrs. I. B. Newton.*

POTAGE DE FONTAINE MUSHROOMS

One quart of rich sweet milk and 1 pint of strong clarified white stock heated to the steaming point, with a pinch of caraway seeds, 2 bay leaves and a bouquet of fresh sweet herbs. Add an ample pinch of salt, Hungarian paprika and 3 tablespoons of powdered mushrooms. Lastly add 1 pint of mushrooms and thicken to a smooth velvety cream with a tablespoon of dissolved corn starch. Remove the seasonings and add lastly 1 cup of beaten sweet cream.—*Mrs. Michael J. Connell.*

WATERCRESS SOUP

For four persons. 2 bunches cress (about 3 ounces); ½ lb. of raw sliced potatoes; 3 pints of water; a little salt; 1 ounce of sweet butter. Boil together quickly for 15 minutes, then strain through a fine sieve, and add 2 ounces of heavy cream. Sprinkle over each plate a little fresh chopped cress and serve very hot.—*Louis Seres, Chef, The Biltmore, New York.*

POTAGE FERMIERE

Mince 1 small carrot, 1 small turnip, 2 leeks, ⅓ stalk celery, 1 onion and some cabbage leaves. Stew the vegetables in 1 oz. of butter with 1 oz. of finely chopped bacon; moisten with 1 qt. white consomme; let this cook for 25 minutes then add 2 tablespoonfuls of shelled new peas, a few string and lima beans (you may add any fresh vegetables that may be had, and 1 oz. of spaghetti broken in small pieces. Ten minutes before taken from fire, add 1 potato sliced. A few minutes before serving add to the soup a small crushed clove of garlic, a small pinch of chopped chervil and parsley and 1 oz. of grated bacon. Season to taste.—*Joseph Boggia, Chef, The Plaza.*

TURTLE SOUP A LA MADAME BEGUE

Select a turtle of the desired size. Clean it well and cut in small pieces. Fry a large diced onion in hot lard; when done add a tablespoon of flour, and let the whole brown nicely; put in the meat and let it fry a while. Add tomatoes, the quantity of bouillon needed, and a glass each of white and Madeira wine. Season to taste with pepper, a few cloves, and a bouquet, consisting of a couple of bay leaves, thyme and parsley. Lastly, add 2 teaspoonfuls of Worcestershire sauce. Serve with toasted bread.—*Charles W. Ogroski.*

CREME VEGETABLE BOUQUET

Two medium sized sweet potatoes; 2 medium sized white potatoes; 2 small green turnips (kohlrabi); 3 vegetable oysters; 3 Jerusalem artichokes. Cleanse the above vegetables and cook all in one basin until tender, then drain and press through the ricer. Add one quart of clarified white stock and heat to the steaming point; then add pinch of salt and paprika, few drops of celery and nutmeg essence. Lastly add 1 cup of beaten cream.—*Mrs. H. A. D'Acheul.*

CREAM OF WATERCRESS

Remove all the leaves from a bunch of water cress; keep them in fresh water until required. Heat in a saucepan 1 ounce melted butter, add 1 pound raw chicken bones, ½ a sliced carrot, 1 small sliced onion, 2 sprigs leeks, 2 branches celery, 2 branches parsley, the water cress stalks, 2 cloves and 1 bay leaf; brown very gently for 15 minutes, stirring meanwhile. Moisten with 3 quarts of stock. Season with salt, cayenne pepper and 1 saltspoon grated nutmeg; mix and let boil for 15 minutes. Heat in a saucepan ½ ounce of butter; drain and add the water cress leaves, then continually stir while cooking for 3 minutes. Strain the broth through a cheesecloth into the pan with the cress leaves; add 2 ounces of raw rice and slowly boil for 30 minutes more. Dilute 1 egg yolk in ½ pint cream, add to soup; constantly stir until heated without boiling. Serve with small slices of toast in soup.

RELISH TO SERVE WITH SOUP

Soak maraschino cherries either in white vinegar or lemon juice, then stuff with finely chopped celery.—*Mrs. W. Jarvis Barlow.*

WINE SOUP

One pint Sauterne, 1 pint water, 1 spoonful of arrow root, add a piece of lemon rind and a stick of cinnamon, then a tablespoon blanched almonds chopped or run through grinding machine. Put 4 beaten yolks of eggs, into tureen; pour in the boiling liquid, stirring all the time you pour. Use whites of 2 eggs beaten stiff, put in the soup in little balls to garnish.—*Mrs. J. G. Mossin.*

WINE SOUP

Three cups wine; 1 cup sugar; 4 cups water; ½ cup raisins; ¼ cup currants; about 4 tablespoons sage and a few cinnamon sticks. Put raisins, currants and wine in double boiler, when hot add sage. Allow to boil until sage is done. If the wine is sour, use more water. If necessary it can stand a long while in boiler—one to two hours.—*Mrs. Elise Kerckhoff.*

ROYAL SOUP DECORATION

Mix well with egg beater 1 whole egg and 1 yolk, 2 teaspoons cold soup, a pinch of salt, a speck of nutmeg. Grease well with cold fat a bowl, and strain into it the mixture, steam over hot water, cover tightly and let it cook for 1 hour. When cold cut in fancy shapes and decorate with it, bouillon or any soup.—*Mrs. M. H. Newmark.*

MARROW BALLS FOR SOUP

Take the uncooked marrow from a marrow bone, put in a bowl and cream it with a fork (removing the red and white veins), until it is smooth. Add about 1 cupful of bread crumbs, tablespoon chopped parsley, pinch salt, grating of nutmeg. Break in an egg, work together and roll it out in a long roll, then cut in small pieces and shape into little balls. Dip these balls in bread crumbs and drop into the boiling bouillon 5 minutes before serving.—*Mrs. Eugene McLaughlin.*

EGG BALLS FOR SOUP

Yolks of 2 hard boiled eggs; saltspoon paprika; saltspoon salt; saltspoon black pepper; 1 teaspoon onion juice, or chopped chives. Mix well, then add 1 raw egg, thicken with cracker crumbs. Roll into balls. Put in soup 5 minutes before serving.—*Edith Terry Preuss.*

EGG BALLS

Boil eggs until hard, about 20 minutes. Drop into water until cold, then remove yolks. Pound these in a mortar until reduced to a paste. Add a saltspoon salt and a speck of pepper, the white of one raw egg. Form in balls about the size of a walnut. Roll in flour and fry brown in deep fat.—*Carrie T. Waddilove.*

It has been demonstrated that cider may be substituted for white wine for soup and other seasonings.—*Louis Hauser, Chef.*

FISH

RAW OYSTERS

Oysters should be served on a plate of finely chopped ice with quarters of lemon, tobasco sauce, prepared horse radish and thin slices of brown bread; if desired a small glass of cocktail sauce may be placed in center of bed of ice. Curled celery should be served with this course.

CLAMS

Clams are served on a bed of ice the same as oysters; in cocktails with a highly seasoned sauce; in chowder; steamed or scalloped. Razor Back clams steamed and served with drawn butter are particularly fine.

DEVILED OYSTERS

Chop fine 1 stalk of celery; some parsley; ¾ cup pecans; 3 hard boiled eggs; 1 qt. of oysters; add to this ¾ cup of thick cream; 3 raw eggs; 1 large spoon melted butter; enough cracker crumbs to hold it together, but not too stiff. Place bits of butter on the top and bake in ramekins.—*Mrs. Roland Bishop.*

PIGS IN BLANKETS

One dozen oysters, dry well, season with salt, pepper and a little lemon juice. Wrap the oysters in thin slices of bacon, fasten with a tooth pick; fry in a hot pan long enough to brown the bacon. Place on toast and serve hot.—*Mrs. Roland Bishop.*

MUSSELS

They should be alive when purchased, and this can be determined by observing if the shells be closed. If the shells gap and do not stay closed when squeezed shut the mussels are either dead or weak and should not be used.

FRIED MUSSELS A LA COLBERT

Wash and clean as usual. Steam until shell opens. Remove the meats from the shells, and take out the beard; then roll in flour, dip in 2 eggs beaten with ½ cup of milk, and roll in bread crumbs. Fry in hot fat or oil. Drain and dry well on a napkin. Serve hot with a Colbert sauce made as follows: Boil down a gill of brown sauce and meat extract the size of a nut; while whipping the sauce put in 2 ounces of butter, the juice of a lemon, and some chopped parsley.

STEAMED MUSSELS

Wash and clean thoroughly; place in closely covered saucepan or kettle after adding about a cup of water to ½ peck of mussels. Boil 10 to 12 minutes, until they are all well opened. Strain the broth and serve the mussels on a large platter. Serve them with some melted butter, and a cup of broth to each person. Remove the byssus, or beard, and eat same as steamed clams. One-half peck of mussels will serve five people.—*Mussel recipes from "Fish and Game Commission."*

OYSTERS KIRKPATRICK

Six or 7 oysters to a person. Take medium size oysters on the half shell; lay on each oyster 2 thin pieces of bacon 2 in. long, broiled medium; cover with chili sauce into which has been mixed some finely chopped green peppers; then cover all with grated Parmesan cheese. Lay on a bed of rock salt in a pie tin, and put into a hot oven until the cheese is brown. Garnish with parsley and half lemons, and serve on oyster plates on a bed of hot table salt. Little-neck or soft-shell clams may be cooked in the same way.—*California Club.*

OYSTER SAUTE

Chop fine one onion and fry yellow in butter, add 1 scant teaspoon minced chili pepper; 2 tablespoons Worcestershire sauce; plenty of catsup; the juice of ½ lemon; some oyster liquor; salt and pepper. Fry oysters in butter, place on toast and pour over the sauce.—*Mrs. I. Polaski.*

OYSTERS A LA POULETTE

Place 100 California oysters, or 1 box of frozen oysters, in a saucepan with their own liquor, add a small pinch of salt and pepper, and parboil 3 minutes. In another pan mix 2 oz. butter and 1 tablespoon flour; stir over the fire until hot, add some mushroom juice and the oyster liquor; boil 2 minutes. Mix the yolks of 3 eggs with 1 cup of sweet cream and the juice of ½ lemon. Pour this gradually into the saucepan, being careful not to boil again. Mix the oysters with a few sliced mushrooms and 1 teaspoon minced parsley. Stir slightly and serve very hot.—*Mrs. C. Seligman.*

SCALLOPED OYSTERS

Crush unsalted soda crackers in the hand—not fine at all—put a layer of crackers on the bottom of a baking dish, season with salt, pepper, a very few drops of onion juice and dot with bits of butter. On this place a layer of large oysters. Continue this process till all the oysters are used; top with a layer of cracker crumbs. Over all pour whole milk, till the milk can just be seen. Bake 20 minutes and serve at once or it will fall.—*Mrs. A. L. Cheney.*

OYSTERS A LA POULETTE

Scald 2 dozen oysters in their own liquor for 3 minutes. Remove from fire, drain, and save liquor. Put in saucepan 2 tablespoonfuls of butter with 1 tablespoonful of flour. Mix until smooth, then add liquor of oysters and liquor of mushrooms. Let boil 2 minutes and add ½ cupful cream, 1 teaspoonful lemon juice, pinch salt, pepper, and last, the beaten yolks of three eggs. Stir a moment, but do not boil as it will curdle. Mix oysters with a few chopped mushrooms and 1 teaspoonful chopped parsley, add to sauce and serve immediately with buttered toast.—*Mrs. Maurice Hellman.*

OYSTER PEPPER ROAST

Take 12 large fresh oysters; ½ cup oyster liquor; 2 tablespoons melted butter; ½ teaspoon Snyder's Oyster Cocktail Sauce; 2 chopped chili peppers; salt to taste. Place oysters on a flat baking dish, pour over them the other ingredients mixed, and bake till the edges of the oysters ruffle. Serve on buttered toast.—*Mrs. F. H. Reilley.*

OYSTERS A LA MALI

Chop an onion very fine, and fry to a golden brown in butter. Add a tablespoonful of cooked chopped spinach and a small glassful of white wine. Add two dozen small oysters chopped fine, season with salt and pepper, and cook for fifteen minutes longer. Take from the fire, add a bean of garlic chopped very fine, and one egg well beaten. Fill individual dishes with raw oysters, spread with the cooked mixture, sprinkle with crumbs, dot with butter, and bake in a quick oven.—*Charles W. Ogroski.*

PANNED SOFT-SHELL CLAMS

Cut off the tough portion from a dozen soft-shell clams, wash in their own liquor several times, with a very little water added; drain, and lay them on a plate. Do this just before serving.

When at the table, put into a chafing dish blazer 2 large tablespoonfuls of butter and when very hot, lay in the clams, one by one, so as not to cool the butter. Cook for about 2 minutes and with a spatula or broad bladed knife, turn each carefully; fry the other side and place on hot buttered toast, with the following sauce poured over the clams. Sauce: Heat 2 tablespoonfuls of butter in the blazer, add a tablespoon of flour, stir in half a cupful of the clam juice, add cayenne pepper, and boil up; then add a cupful of cream and when hot serve.—*Charles W. Ogroski.*

BAKED STRIPED BASS

Scale and clean a good sized fish and stuff with the following: Take stale bread, soak in cold water until soft, then squeeze dry; chop 1 clove of garlic and some parsley very fine; mix thoroughly with salt and pepper, and about 1 tablespoon olive oil, 2 beaten eggs, 2 tablespoons grated Parmesan cheese. Stuff the fish; sew up with white thread; rub the fish slightly with olive oil; place in pan, with slices of lemon from head to tail; sprinkle with chopped garlic, parsley and a glass of white wine, and bake. Garnish platter with slices of lemon and parsley.—*Mrs. Secundo Guasti.*

MOUSSELINE OF FISH

One lb. of any white fish of firm texture, chopped very fine. To the stiffly beaten whites of 4 eggs, add 1 cup bread crumbs; 1 cup cream; ¼ lb. chopped almonds; a pinch of mace; ¼ teaspoon onion juice; salt and pepper to taste. Add fish, and steam in a large mold ¾ hour. Serve with a rich cream, mushroom or lobster sauce.

BAKED FISH WITH STUFFING

Fresh fish—Rock Bass or Rock Cod—size, 2½ to 3 pounds. Wash fish, wipe with a dry cloth and put in the stuffing. Sew up the opening. Place in a baking pan, dredge with salt, pepper and flour. Pour 1 cup of tomato into the bottom of the pan, and bake in a moderate oven; baste frequently. Allow 15 minutes to each pound of fish and 15 minutes extra for heating through. Garnish with lemon and parsley. Serve with a sauce made from the tomato, adding more juice if necessary. Stuffing: 1 cup bread or cracker crumbs; 2 tablespoons melted butter; 1 tablespoon minced pickle; 1 tablespoon minced onion; 1 tablespoon minced parsley; ½ teaspoon salt; ¼ teaspoon pepper; ¼ teaspoon powdered thyme; mix well together.—*Miss Etta P. Flagg.*

SAVORY BAKED FISH

One haddock or cod, 4 or 6 pounds; 1 onion, 1 small green pepper or pimiento, few sprigs parsley, 1 teaspoon salt, ⅛ teaspoon pepper, 6 bay leaves.

Remove the skin by slipping under it at the shoulder a very sharp knife and pulling gently; it will readily follow the knife. Wash and dry the fish, dust it with salt and pepper, and rub inside and out with the onion, green pepper and parsley, which should be put through the meat grinder together to form a paste. Place the bay leaves inside and out; put a strip of cotton cloth lengthwise of a dripping pan, and lay the fish on it. This will assist greatly in removing. Dot the fish with bacon fat, pour in enough water to cover the bottom of the pan, and bake a little more than an hour in a moderate oven, basting frequently. A double roasting pan can be used to good advantage. Remove bay leaves and serve with curry sauce for fish.

KINGFISH WHITE, WINE SAUCE

Take 4 medium sized kingfish, clean and wipe dry; make an incision from head to tail on each side, place in a buttered baking dish, strewn with chopped shallots. Season with salt and pepper. Put small bits of butter on each fish, moisten with ½ pt. white wine and a little broth. Cook in oven for about ½ hour, taking care to baste frequently with the liquid. Drain and slice the fish onto the serving dish. Thicken the liquid with an oz. of flour kneaded with butter, boil a little, finish with 4 oz. of butter and lemon juice, mix well, press through a napkin and pour the sauce over the fish and serve.—*Joseph Boggia, Chef, The Plaza.*

FISH TIMBALES (HALIBUT OR SALMON)

One thick slice of fish, boiled and grated; ½ pt. cream, whipped; 4 eggs beaten light; season with salt and pepper. Mix and put into buttered timbales. Place timbales in a baking pan in which there is hot water, and bake 15 minutes. Before serving pour over the timbales a rich white sauce in which hard boiled eggs have been cut up.—*Minnie M. Ross.*

BAKED FISH SARDELLEN

Split a fish and remove center bone. Place on buttered pan, skin side down, cover with ½ cup butter, 1 cup sour cream, ¼ lb. sardellen, which have been soaked in water and chopped fine, cayenne and a little cracker dust. Bake in a hot oven.—*Mrs. J. Loew.*

FISH WITH TOMATO SAUCE

Bake a fish in oven after seasoning with pepper and salt. When done serve with sauce made as follows: Pour a quantity of sweet oil in a saucepan. When hot add two sliced onions, and when these are cooked add flour and let onions brown in same. Strain a can of tomatoes and add thereto a small glass of good wine and a box of mushrooms chopped fine. Let sauce cook after adding a bouquet of thyme, sweet bay, cloves, green onions and garlic. Use red pepper only. Pour over baked fish and serve.—*Mrs. Secundo Guasti.*

STRIPED BASS A LA BONNE FEMME

Take a bass weighing about 2½ lbs. Clean, split and skin. Put a lump of butter in a deep baking pan; when melted put in some chopped shallots and parsley; lay in the fish, season with salt and pepper; pour in enough white wine (or lemon juice and fish stock) to almost cover the fish. Cover up with a buttered paper and cook in the oven. When fish is done, take out, reduce the stock to half, take off the fire and add 2 yolks of eggs and a lump of fresh butter. When serving pour the sauce over the fish, garnish with boiled potatoes, lemon and parsley.—*Eugene Vonderscher, Chef.*

FILET OF HALIBUT A LA POULETTE

Remove skin and bones from thin slices of fish, season with salt, pepper, lemon juice and a thin piece of onion on each slice. Let stand ½ hour, remove the onion. Brush slices with butter, roll up and fasten with skewer. Brush with butter, roll in flour and bake 20 minutes. Serve with thin white sauce, garnish with parsley and hard boiled eggs put through sieve.—*Mrs. Dan McFarland.*

HOLLENDEN HALIBUT

Arrange 6 thin slices of fat salt pork, 2½ inches square, in a dripping pan. Cover with one small onion, thinly sliced. Wipe a 2 pound piece of chicken halibut and place over pork and onion. Mask with 3 tablespoons butter, creamed, and mixed with 3 tablespoons flour. Cover with ¾ cup buttered cracker crumbs and arrange thin strips of fat salt pork over crumbs. Cover with buttered paper and bake 50 minutes in moderate oven, removing paper during the last 15 minutes to brown crumbs. Remove to hot serving dish, garnish with slices of lemon, cut in fancy shapes and sprinkled with finely chopped parsley and paprika. Serve with white sauce, using fat in pan in place of butter.—*Mrs. E. P. Johnson.*

BAKED FISH WITH SHRIMPS

Grease baking pan with piece of butter (size of an egg), stir in 1 spoon flour, also add small onion; put in fish (flounder or sole), add chopped parsley, ½ wine glass white wine, one cup soup, salt and pepper to taste; bake ¾ of an hour, basting well. Ten minutes before serving add shrimps and mushrooms.—*Mrs. Maurice Hellman.*

BAKED DEEP SEA BASS WITH HOLLANDAISE

Cut gashes two inches apart in each side of the fish. Skewer into shape of "S" and put in pan. Rub with butter, salt and pepper and put narrow strips of salt pork or bacon in the gashes. Dredge with flour, put into a hot oven without water. Baste often after the flour browns. Serve Hollandaise sauce around, not over fish.

Hollandaise Sauce: Half a cup of butter, yolks of 2 eggs, ½ lemon, salt, pepper and ½ cup boiling water. Mix all except water, put in double boiler and five minutes before serving add water. Stir until it is like thin boiled custard.—*Mrs. Dan McFarland.*

COD FISH ITALIAN

Soak ½ lb. salt codfish in water; remove the skin and bones; cut into small squares; wash again and dry; roll in flour and fry in olive oil. Skin, remove seeds and veins from 2 large bell peppers, and cut them into narrow strips. Fry 1 onion slowly in 3 tablespoons olive oil; when well colored add the juice from 2 large tomatoes, salt and pepper and the bell pepper; if too thick add a little water. When the peppers are half cooked add a little finely chopped parsley and the codfish; simmer until thoroughly done.

STUFFED COD WITH CREAM SAUCE

Wash and drain 2 filets of cod fish, season with salt and paprika. Place 2 slices of fat salt pork in a dripping pan, then put in a filet and cover with stuffing; place on the second filet, cover generously with more stuffing. Put a well greased paper over the fish and a very little water in the pan. Bake until fish is done. Remove to platter; make a gravy by adding 2 tablespoons fat, 2 tablespoons flour, and 1 cup cream, milk or water to the liquor already in the pan; bring to boiling point, add more seasoning if desired, strain and serve. The stuffing: ¾ cup fine cracker crumbs; ¼ cup melted butter; ¼ teaspoon salt; ⅛ teaspoon pepper; a few drops of onion juice; 1 tablespoon each finely chopped pickle and parsley; mix thoroughly, add ¼ cup hot water.

ROE A LA MARYLAND

Put 1½ pounds of fish roe into a well-buttered baking dish, season with salt and pepper, add ½ cupful each of stock and sherry, spread the roe with butter, cover and bake for 15 minutes. Take up carefully and thicken the liquid with the yolks of 3 eggs beaten smooth with 1 cupful of cream. Take from the fire, add 1 tablespoonful of butter, pour over the roe, garnish with fried bacon, and serve.

FRIED ROE

Simmer the roe in salted boiling water for 15 minutes, drain, and plunge into cold water. When cold, drain, dry, and cut into slices two inches thick; season with salt, pepper, and lemon juice; dip in egg, roll in crumbs, fry in deep fat. Serve on lettuce leaves with tartar sauce.

ROE A LA BALTIMORE

Put 2 pounds of fish roe into a well-buttered baking dish, sprinkle with salt and pepper, add 1½ cupfuls of white stock and 2 tablespoonfuls of butter. Cover and cook in the oven for 15 minutes. Take up the roe and add slowly to the liquid the yolks of 3 eggs beaten smooth and 1 cupful of cream. Cook over hot water until thick, adding 2 tablespoonfuls of butter, and salt and pepper to season. Pour the sauce over the roe, garnish with broiled bacon and lettuce, and serve.

ROE A LA PALM BEACH

Parboil 2 pounds of fish roe, drain, cool, and skin. Put into a saucepan, cover with white wine; add 1 clove, 1 blade of mace, and salt and pepper to taste. Simmer for ½ hour. Wash and drain 2 cupfuls of scallops, put into a saucepan and cover with salted boiling water, adding a bit of bay leaf, 4 whole allspice, and 2 cloves. Cook together 1 tablespoonful each of butter and flour, add 1 cupful of the water in which the scallops were boiled, and cook until thick, stirring constantly. Season with salt and pepper, add 1 teaspoonful of minced garlic, and gradually 3 tablespoonfuls of butter in small bits. Take from the fire and add the yolks of 3 eggs well beaten. Put the roe into a serving dish, cover with the scallops and freshly grated horseradish. Pour the sauce over, reheat, and serve.

ROE CROQUETTES

Parboil 2 fish roe, drain, cool, and mash. Cook together 1 tablespoonful of butter and 2 of flour; add 1 cupful of boiling milk, and cook until thick, stirring constantly. Take from the fire, add the beaten yolks of 2 eggs, and minced parsley, lemon juice, grated nutmeg, salt, pepper, and celery salt to taste. Reheat, stir until thick, add the mashed roe, mix thoroughly, and cool. Shape into croquettes, dip in egg and crumbs, fry in deep fat, and serve with Hollandaise sauce.—*Roe recipes from "Fish and Game Commission."*

SOLE BONNE FEMME

Butter the bottom of a dish intended for the sole and sprinkle it with 2 chopped shallots, a piece of butter, 2 oz. of raw minced mushrooms. Lay the sole upon this garnish, season with salt and pepper, moisten with ¼ pint of white wine and ¼ pt. fish stock; simmer; baste from time to time. When the sole is cooked drain off the cooking liquor into a vegetable pan, add two tablespoons of cream and reduce ½ and finish with 2 oz. of butter. Season with salt, pepper and a few drops of lemon juice. Coat the sole with this sauce and set it to brown in hot oven. Serve.—*Joseph Boggia, Chef, The Plaza.*

BROILED ROE

Soak the roe for 20 minutes in olive oil. Season with the juice of 1 lemon, salt, celery salt, and pepper. Allow to stand for 15 minutes and then broil on a well-greased broiler over a very hot fire. Serve with Hollandaise sauce and garnish with parsley, lemon, and sliced tomatoes.

FILET OF SOLE FLORENTINE

Cook filets of sole for 10 minutes slowly with a slice of onion, a tablespoonful butter, a bit of parsley, ½ cup white wine, salt and pepper to taste. When cooked, remove fish and place on a bed of spinach, which has been fried with butter with a bit of onion. Put the juice from the fish into 1 cup white sauce, add a pinch of cayenne and a heaping tablespoon of grated cheese; pour over the fish, sprinkle the top with a little cheese and brown nicely. Serve on the same dish.—*Mrs. Eugene O. McLaughlin.*

FILET OF SOLE GEORGETTE

Cut off the filets from 2 medium sized soles. Marinate them with salt, pepper and lemon juice. Put the heads and bones of the fish in a pot, with peelings of fresh mushrooms, 1 onion, a few sprigs of parsley, 1 bay leaf and a few whole black peppers. Cover with water and boil for about ½ hour. Strain through cheese cloth. Lay the filets in a well buttered pan, pour the stock over them and cover with sheet of buttered paper. Let boil on top of the stove once, then put them in the oven until cooked. In the meantime, heat 3 oz. of butter, add 1 spoonful of flour and when well cooked pour in the fish stock. Let boil for 15 minutes, season to taste, and finish with butter and a little lemon juice. Next take 1 large baked potato, cut in half and scoop inside out with a spoon. Put the cooked filets inside, a few blanched oysters and shrimps on top; pour the sauce over them; sprinkle with a little grated cheese and brown in a hot oven.—*Eugene Vonderscher, Chef.*

SOLE MARGUERY

Boil sole in chablis. Take out fish and remove bone, dividing meat into filets. Add more wine to that in which fish was cooked. Make a sauce of shrimp meat (from the tails), crawfish meat, mushrooms, truffles, mussels, butter, and a good piece of stock meat. When these ingredients are all thoroughly cooked, pour sauce over the filets, sprinkle with Parmesan cheese, put in hot oven, let remain until cheese is melted and a delicate brown. Serve.—*Mrs. Michael J. Connell.*

FILET OF FLOUNDER HARDING

Cook flounder on a bed of chopped fresh tomatoes, onions and a little spinach; when cooked take fish and vegetables out; strain and boil the sauce to reduce it; add a little butter and cream, a dash of chili sauce and chopped chervil.—*M. Gotwalt, Chef.*

BROILED CODFISH

Select a fresh codfish, slit the side, season with salt and pepper and a little oil. Broil on a brisk charcoal broiler for about 15 minutes. When dishing up, pour a little melted butter, with chopped parsley over it. Serve with mustard sauce. Mustard sauce: Cook in butter a pinch of finely chopped shallots, add a poney glass of white wine; reduce ¾. Dilute 1 teaspoonful of mustard flour with a little water and add ½ pint of cream sauce. Finish away from the fire with a ladle of Hollandaise sauce; if you have no Hollandaise sauce you may add the yolk of an egg. Pass through a cheesecloth.—*Joseph Boggia, Chef, The Plaza.*

STEAMED FISH WITH ORANGE SAUCE

Sliced fish is preferable—slices to be 1 in. thick. The fish may be steamed over the boiling potatoes as the length of time for cooking is about the same. Sprinkle the fish with salt, and tie in squares of cheesecloth. Allow about 20 minutes for cooking. If the potatoes are too large to cook in this time cut them in half or quarters. Orange sauce: Heat 1 cup water, ½ cup orange juice and 1 teaspoon grated orange rind. Mix 2 tablespoons corn starch with an equal amount of cold water, add to the hot liquid, stirring constantly till it thickens. Add 2 tablespoons butter just before serving. The sauce may be made and kept in a double boiler till time to serve.—*Mrs. Michael J. Connell.*

POMPANO

Pompano has a fine nutty flavor, which is best brought out by broiling. Served with maitre de hotel butter, lemon, fried parsley and fried potatoes.

FRENCH KIPPERED HERRING OMELET

Flake the fish and then toss in a little butter. Beat 3 eggs very light and add the fish. Melt a little butter in a frying pan, pour in the mixture, and cook over the fire evenly. When the bottom of the omelet is brown and there is still a certain amount of liquid egg on the top, fold one half over the other half and slip the omelet out on a hot dish. Serve without loss of time.—*Fish and Game Commission.*

SAND DABS IN PAPER CASES

Wash fish, cut off heads and tails and fins. Dry well. Cut a paper case of rather light weight brown paper, having it large enough to enclose the fish and make a double fold on three sides. Butter paper well, place a thin slice of boiled ham on the paper, the sand dab on the ham, white side up. Season fish with a little salt and generously with paprika. Fold the paper over and turn in the edges once, then the second time to keep the moisture in. Place cases, containing the fish and ham in a hot oven and cook 10 minutes until papers are a dark brown. Remove, take off paper, pour over melted butter, garnish with parsley and lemon.—*Mrs. Charles Pearce.*

SAND DABS WITH HUSSARD OR FINE HERBS SAUCE

Bone and remove the skin and heads from 4 large sand dabs; season with salt, paprika and a little lemon juice. Cut a heart shaped piece of paper and oil well with olive oil; on the right side lay a thin slice of ham and upon that a spoonful of Hussard sauce; then the sand dabs, laying 2 of the sand dabs on top of each other; then 1 pat of sweet butter and 2 thin slices of bacon on top of all. Turn the left half of the paper over and fold the edges over. Cook in a moderate oven 15 minutes. Serve with the following Hussard or Fine Herbs. Sauce: Crush to a paste 1 clove of garlic and 1 shallot, fry 5 minutes in butter; then add 6 fresh mushrooms minced, 1 tablespoon minced parsley, 1 tablespoon minced chives, seasoning to taste. Cook 15 minutes, then add enough chicken broth to cover. Cook 15 minutes and then add the yolks of 4 eggs, diluted with a little chicken broth; do not cook after adding eggs. Turn into a dish, cover with oiled paper and set away to cool for further use.—*Mrs. Roland Bishop.*

MOLDED HALIBUT

Chop 1 pound uncooked fish, weighed after skin and bone have been removed, then pass through a sieve. Cook a cup of bread crumbs (center of loaf) with 1 cup cream to a smooth paste and add gradually to the fish pulp, with 1 teaspoon salt, ¼ teaspoon white pepper and ½ teaspoon onion juice; then fold into the mixture the stiffly beaten whites of 3 eggs. Pour mixture into a buttered mold and bake, standing in pan of hot water about 40 minutes. Serve with Hollandaise or tomato sauce.—*Mrs. H. Kerckhoff.*

FISH RECIPE

Remove skins and bones from halibut or any white fish. Boil, chop and force through a sieve (should make 1⅓ cups). Pound with whites of 2 eggs, add 1¼ cups of heavy cream, salt, pepper and cayenne to taste. Turn into buttered mold with a top, and bake in pan of hot water until firm. Serve with the following sauce: One cup cream, 1 tablespoon tarragon vinegar, little mustard, 2 tablespoons horse radish, ½ teaspoon salt, cayenne to taste. Mix all except the cream, then add cream well whipped before serving.—*Mrs. Roland Bishop.*

FISH ROES

Wash and dry, season with salt and pepper, roll in cornmeal, and fry in hot butter or lard, until an even brown. Garnish with parsley and slices of lemon.—*Mrs. J. Loew.*

FISH PUDDING

Boil the fish (about 1½ pound) and skin it. Take ¾ of fish and ¼ soaked bread, ¼ pound melted butter, 4 yolks. Mix all together and season to taste with salt, pepper, a little paprika and ¼ tablespoon grated onion. Add ⅓ cup of cream, and lastly the stiffly beaten whites. Boil about 2 hours.—*Mrs. C. Seligman.*

FISH RING

Put 2 pounds of uncooked fish of any kind (salmon preferably) through a sieve; soak 2 large slices of white bread and put through sieve. Beat together for ½ hour with 1 pound of butter, ½ pint of sweet cream, 4 eggs separated, salt, pepper and a little lemon juice; add the stiffly beaten whites last. Put this mixture into a well buttered mold, in a pan of boiling water and boil about 1 hour. Serve with Hollandaise sauce.—*Mrs. S. M. Newmark.*

FISH AU GRATIN

One pound fish, 1 cup milk, 1 cup water, 4 tablespoons flour, 1 teaspoon butter, ½ teaspoon salt, ¼ teaspoon pepper, 1 tablespoon minced onion, 1 cup rolled crackers or coarse bread crumbs.

Put onion in baking pan and brown slightly with a little fat. Season fish, add to pan and baste. Bake until nearly done, about 10 minutes. Make sauce from milk, water, flour, butter and seasoning. Pour sauce over fish, cover with broken crackers and bake about 5 minutes more. With white fish, double the amount of fat, because of the lack in the fish.

CREAMED FISH WITH CHEESE

Boil pieces of any white fish in salted water, to which the juice of a lemon has been added. Place on a hot platter and cover with a thick cream sauce; sprinkle with grated cheese, season with salt and paprika. Put under broiler a few minutes until cheese is melted.—*Mrs. Dan McFarland.*

SALMON

Boil 2 large carrots, 1 large onion—coarsely sliced— 2 bay leaves, 6 whole pepper corns, and 1 clove of garlic in 2 qts. of water for 15 minutes. Put into this a 3-lb. piece of raw salmon. After it boils, reduce the fire and keep it just below boiling point for 1 hour. Take out of liquor, cool and serve very cold, with the following sauce: One small can Carnation milk, the same amount of olive oil, 4 tablespoons chili sauce, 1 teaspoon minced chives, and 1 teaspoon minced chili peppers, and 1 hard boiled egg. Chill before serving.—*Mrs. J. W. Montgomery.*

MOLDED SALMON

Remove salmon from can, rinse thoroughly in hot water, and divide into flakes. Mix ½ teaspoon salt, 1½ tablespoons sugar, ½ tablespoon flour, 1 teaspoon mustard, few grains cayenne pepper. Add 2 egg yolks, 1½ tablespoons melted butter, ¾ cup milk, ¼ cup vinegar. Cook over hot water. Add ⅔ tablespoon gelatine, dissolved in cold water, and the salmon. Put in mold. Serve with cucumber sauce: Beat ½ cup heavy cream until stiff, add ¼ teaspoon salt, pepper and gradually 2 tablespoons vinegar. Then add 1 cucumber, peeled, chopped and drained.—*Mrs. Thos. W. O'Reilly.*

SALMON LOAF

One large, or 2 small cans shredded salmon; 2 eggs, well beaten; 4 tablespoons melted butter; 1 teaspoon salt; ¼ teaspoon paprika; 1½ cups bread crumbs, soaked in 1 cup milk. Steam ½ hour. Sauce: One egg, well beaten; 2 tablespoons butter or olive oil; 1 tablespoon lemon juice or vinegar; 1 teaspoon salt; ¼ teaspoon paprika; 1 tablespoon corn starch. Cook in double boiler. When thickened stir in ⅜ cup boiling water and 1 tablespoon chopped cucumber pickle.

SALMON CHOPS

One tablespoon of butter, 2 tablespoons of flour, 1 cup of milk, 1 teaspoon salt, ⅛ teaspoon of pepper, 1 cup of dried whole wheat or white bread crumbs, 1 can salmon. Make a white sauce thus: Melt the above mentioned butter, add the flour and seasoning and blend well, add milk slowly, stirring constantly. Cook until mixture thickens; add to this the bread crumbs and salmon, which has been drained, boned and the skin removed. Shape like chops, roll in flour and put a stick of macaroni in the end to simulate the bone. Fry in deep fat, serve with peas and small potatoes. Will make about 10 small chops.—*Mrs. E. P. Johnson.*

SWEET AND SOUR SALMON

Remove the tops for 2 or 3 cloves and put the latter with 5 or 6 whole peppers, a few bay leaves, 2 sliced onions, a sliced carrot, and a stalk of sliced celery, on to boil in a pint of water. After it boils 10 minutes, add ½ cup each of granulated sugar and white wine vinegar, and 3½ pounds of salmon cut in squares. When tender remove to a platter. While it is cooking make a sauce of 4 yolks beaten light with an even teaspoon of flour and 2 tablespoons of grated almonds. Lastly add ¼ pound of butter and some finely chopped parsley.—*Mrs. M. H. Newmark.*

TERRAPIN A LA MANHATTAN

Prepare a terrapin and cut into dice. Simmer in its own liquor until tender, drain and cook for 10 minutes in 3 tablespoonfuls of butter. Add 1 tablespoonful of arrow root dissolved in 1 cupful of cream, and cook until thick, seasoning with salt, black pepper, cayenne, grated nutmeg, cloves, and powdered mace; add the terrapin eggs and three tablespoonfuls of sherry. Serve immediately.—*Charles W. Ogroski.*

LOBSTER A LA CREOLE

Let simmer 3 sliced tomatoes, ½ a green pepper and a thinly sliced clove of garlic. Melt in a spider a good sized piece of butter, add flour and the strained vegetables. Add ½ pint of cream, and the lobster, which has been cut into dice, and let it cook a little. If preferable, add the yolks of eggs. Serve on toast and very hot. Crabs or shrimps are also very nice cooked in this way.—*Mrs. L. Loeb.*

SALMON VERMICELLI

One-third pound vermicelli; 1 cup white sauce; 1 cup minced salmon; ¼ teaspoon salt; ¼ teaspoon celery salt; pepper to taste.

Break vermicelli into convenient lengths and cook in boiling salted water till tender (about 30 to 40 minutes). Drain thoroughly. Put a layer in a baking dish, cover with half the salmon and white sauce. Add another layer of each, cover with vermicelli and buttered crumbs and bake until brown on top.

Any fresh cooked fish may be used in place of salmon. Season with lemon juice, thyme, celery salt, parsley and paprika. With the white fleshed fish, substitute a tomato sauce for the white sauce if desired. Macaroni or spaghetti may be substituted for the vermicelli.

MAYONNAISE OF FISH

Tie up in a napkin a fine trout and boil in a shallow dish. Season the water well with onions and a bouquet of bay leaves, thyme, and parsley and salt to taste. Put small potatoes around the fish and when all is done prepare the mayonnaise. Take the yolks of eight raw eggs and a cupful of chopped green onions, chervil and pickles. Lastly the juice of a lemon, and salt and pepper to taste. Stand in a cool place until needed, and serve with the fish.—*Mrs. Secundo Guasti.*

STUFFED CRAB A LA BERNHART

Melt one heaping tablespoonful of butter and fry in it a chopped onion. Add 2 tablespoonfuls of flour and cook thoroughly. Add 1 cupful of stock and cook until thick, stirring constantly. Season with salt, pepper, paprika, Worcestershire, tobasco sauce, and a pinch of powdered sugar. Add the meat of 8 boiled crabs, cut fine, and reheat. Cook slowly until thick, take from the fire, add the yolks of 4 eggs well beaten, and cool. Fill the crab shells, brush with beaten egg, cover with crumbs, dot with butter, and brown in the oven.—*Charles W. Ogroski.*

LOBSTER A LA NEWBURG

Salt slightly a pint of lobster, cut into small dice, pour over it some sherry and let stand for 15 minutes. Rub a teaspoon of flour into a tablespoon of butter, put into a hot pan and add the lobster. Add the well beaten yolks of 2 eggs, and a cupful of cream; stir occasionally while it simmers, about 8 minutes. Serve on squares of toast.—*Mrs. Maurice Hellman.*

LOBSTER FARCIE

Fry in an ounce of butter, a finely chopped onion, until golden brown. Add a tablespoon of flour. Moisten with a cupful of soup and cook until the sauce thickens. Season with salt, white pepper, cayenne and 1 teaspoon of finely chopped parsley. Stir well, add 2 pounds chopped lobster. Cook for ½ hour; add the beaten yolks of 4 eggs and heat again for 1 minute.—*Mrs. D. Kline.*

DEVILED CRAB

Remove meat from body and claws of 1 large crab; add salt, pepper, a dash of mace, 3 tablespoons sherry, 1 grated onion, 1 large green pepper minced, 1 tablespoon corn starch mixed in ¼ cup milk, and 2 slightly beaten eggs. Mix these ingredients, fill crab shell and bake in moderate oven 40 minutes.—*Alice Augustine Kyer.*

LOBSTER A LA NEWBERG

Two lbs. lobster meat; ¼ cup butter; ½ teaspoon salt; dash of cayenne; slight grating of nutmeg; yolks of 2 eggs; ½ cup cream; 1 tablespoon brandy; 1 tablespoon sherry. Cut lobster meat in slices, melt butter, add to lobster and cook 5 minutes, then add seasoning and wine; cook 2 minutes; add cream and yolks of slightly beaten eggs. Stir until thickened and serve.—*Mrs. Henry Carleton Lee.*

LOBSTER BEAUGENCY

Boil for 20 minutes a medium sized lobster, cool and split, remove the white meat and cut into small pieces. Fry these pieces in butter, then add a glass of sherry wine. To 2 tablespoons of cream sauce add ½ pint of cream, and let boil slowly for 10 minutes. Mix yolks of 2 eggs, a little sweet cream, an ounce of butter together slowly, and add to this the cream sauce, then add the lobster meat, fill the shells with this mixture, sprinkle a few bread crumbs on top and bake till nicely browned.

LOBSTER THERMIDOR

Take 1 cold chicken lobster, cut in half and remove meat carefully. Cut meat in dice, saute in butter. Add 1 chopped shallot and 1 tablespoon of white wine. Reduce. Add 1 teaspoonful mustard sauce and 2 of Bernaise sauce. Mix well, put it back into the lobster shell, and cover with Mornay sauce.—*Joseph Boggia, Chef, The Plaza.*

LOBSTER THERMIDOR

Split a live lobster and saute for 5 minutes. Sprinkle with salt, pepper, and chopped chervil. Place in a moderate oven about half an hour. While this is being done, put three minced shallots in a casserole with melted butter, fry a light brown; add a pint of white wine, a teaspoonful of chervil, and ½ teaspoon of chopped estragon. Boil this mixture until reduced one-third. Place in separate casserole, a teaspoon of butter, and stir in same amount of flour, adding nearly a cup of boiling milk. Remove lobster meat from shells (saving liquid in pan) and cut same size of sugar cubes. Combine milk and wine mixtures and bring to a boiling point, add salt and pepper. Take liquid saved in pan lobsters were cooked in, add half glass of white wine; boil and add to sauce, with yolk of an egg, tablespoon whipped cream, and minced estragon. Place lobster and sauce in a casserole and bring to boiling point. Fill lobster shells with this mixture. Sprinkle Parmesan cheese on top. Brown in oven and serve.—*Oscar Mueller.*

LOBSTER CUTLETS

Season with pepper, salt and grated onion, finely chopped lobster. Boil in a porcelain-lined pot some milk, butter, salt and pepper, and stir in some flour, which has been dissolved in cold milk and water. Let it boil until quite thick, and add the lobster. Mold the mixture in the shape of chops, using the claws for the handles, and drop into boiling fat. With this use a nice tomato, poulette or tartar sauce.—*Mrs. Maurice Hellman.*

CRAB OR LOBSTER CHOPS

Make a good, well-seasoned poulette sauce, rather thick. Add to sauce, crab or lobster that has been chopped very fine. Cook in sauce 10 minutes. When thoroughly cold, mold in shape of chop; roll in bread crumbs, dip in egg first. Fry a nice brown and serve with tartar sauce.—*Mrs. S. N. Loew.*

A. D. LOBSTER

Split boiled lobster through center and clean. Cover generously with Heinz tomato relish, a dash of cayenne, and cover this with bread crumbs. Slice over this layers of American cheese and put in oven until brown.—*Ann Dare.*

SAUTE ROYALE

One medium-sized lobster, 1 small crab, 1 cup picked shrimps, 50 California oysters in their liquor; cut up 6 large tomatoes, 1 large onion, 1 clove of garlic, 1 large sweet pepper, a sprig each of celery and parsley, and cook together for ¾ of an hour; strain and set aside. In another saucepan blend together ½ cup butter, 3 tablespoons flour and ½ cup of cream. When well cooked add the oyster liquor, 1 wine glass sherry, a dash of paprika and salt to taste, and lastly the strained tomatoes. When all is well blended add the lobster meat cut into dice, the crab, picked shrimps and oysters, and stir all until the oysters curl at the edges. Serve in a border of rice, cooked well in water, with a slice of butter and salt.—*Mrs. L. Loeb.*

SHRIMP TIMBALES

To each pint of shrimps allow 1 tablespoon of butter, 2 tablespoons of flour, 2 of chopped parsley, 1 teaspoon of salt, 1 saltspoon of pepper, a dash of cayenne, 2 cups of milk or cream, 3 hard boiled eggs. Melt the butter; add the flour and stir until smooth; add the cream and stir constantly until the mixture thickens. Add the eggs after having passed them through a sieve, then the shrimps chopped fine; then the seasoning. Fill timbales cases, cover top with bread crumbs and bits of butter and brown in hot oven.—*Mrs. Maurice Hellman.*

SHRIMP SAUTE

Melt butter in a pan, sift in flour, but do not brown; add juice of 1 can mushrooms and the mushrooms cut up; shrimps and some sherry; season well; add ½ cup sour cream. Serve with snowflake crackers.—*Mrs. Maurice Hellman.*

DEVILED SHRIMPS

One tablespoon of butter, 1 tablespoon of flour, ½ pint of cream, 2 tablespoons of catsup, ½ teaspoon of mustard, pepper and cracker crumbs. Mix flour and butter in a saucepan without browning; add the cream, stirring constantly until thoroughly cooked and smooth. Pepper to taste and stir in the yolks slightly beaten. When cold add the mustard moistened with the catsup. Mix the shrimps with the dressing, fill the shells; dust with cracker or bread crumbs and bake until brown. —*Mrs. Maurice Hellman.*

SHRIMPS A LA NEWBURG

Boil shrimps, when done pick meat from shells and season with salt and a pinch of cayenne pepper. Add butter size of an egg; let all simmer for 5 minutes, then add 1 glass Madeira or sherry wine, with 1 teaspoonful sugar in it, and let boil three minutes. Beat the yolks of 3 eggs with 1 cupful of sweet cream, add to mixture and boil 5 minutes longer. Serve very hot in chafing dish.—*Mrs. Maurice Hellman.*

CURRIED SHRIMPS

Half pint thin cream, 2 cups milk, ¼ cup flour, 2 tablespoons butter, 1½ teaspoons curry, yolks of 4 eggs, 1 quart picked shrimps, 2 cups hot boiled rice, cayenne, paprika, lemon juice, 1 tablespoon chopped parsley.

Make a white sauce of the first five ingredients and add the shrimps. Just before serving add the lemon juice, yolks of the eggs and seasoning. Pour on a platter, surround with a border of rice, and sprinkle with chopped parsley.—*Mrs. Frank Griffith.*

COD FISH LOAF

One-third mashed potatoes, ⅔ shredded codfish, season highly. Make into a loaf, put melted butter on the top, and brown. Serve with cream sauce to which chopped hard boiled eggs have been added. —*Mrs. J. F. Conroy.*

FOOTHILLS FISH CAKES

Soak one-half pound of salt codfish several hours or over night. Pick fish apart and remove all bones. Pare and quarter double amount of potatoes. Place with fish in a stewpan and cover with boiling water. Boil until potatoes are soft. Drain off water and mash together, adding one teaspoon melted butter, a bit of pepper to season and last whip in a well beaten egg to the mixture, which should be moist enough to drop off a spoon readily. Fry in deep pure lard, smoking hot, until a delicious brown. These balls should be the size of a small egg and have a ragged surface.—*The Foothills Hotel, Ojai.*

CODFISH BALLS

Two cups raw potatoes cut up, 1 cup shredded codfish; boil together and mash. Add a dash of pepper and when partly cooled add 1 slightly beaten egg. Fry in deep, hot fat. Serve with a cream sauce and strips of broiled bacon.—*Hotel Hayward.*

CODFISH BALLS

Soak codfish over night. In the morning pour off water, put on fresh water and let come to a boil. Drain and put through the food chopper—there should be 2 cups. Add 2 cups boiled potatoes which have been put through the ricer. Mix while hot, add 2 tablespoons butter, 1 egg and beat thoroughly. Drop from a spoon into hot fat, and fry a nice brown.—*Althea Weeks.*

COD FISH WITH EGGS

Chop a small bunch parsley, one large onion, two small heads garlic and fry in two tablespoons olive oil; then put in codfish cut in small pieces and fry together; break in three or four eggs and scramble with the fish.—*Mrs. H. H. Cotten.*

FISH BALLS

One pound halibut, boned and chopped fine; about 1 handful soaked bread crumbs; 2 eggs, salt and pepper to taste; small grated onion; 1 handful blanched and shelled almonds, grated; 2 tablespoons melted butter. Form into small balls. Boil 30 minutes in salted water with 1 carrot, 1 onion and a piece of celery cut into strips. Remove with skimmer, also strain out vegetables.

Serve with the following sauce: Have ready yolks of 3 eggs, well beaten, 3 tablespoons melted butter. Cream 1 tablespoon flour with melted butter, add to boiling water in which the fish balls were cooked, and cook 5 minutes. When finished pour into yolks of eggs. Pour same over fish balls and garnish with slice of lemon.—*Mrs. Granville McGowan.*

FRESH FISH BALLS

To 1 cupful of flaked boiled fish add a cream sauce made of 1 tablespoon of butter, 1 tablespoon of flour and ½ cup of milk. Let the sauce be very stiff, so it leaves the sides of the pan. Mix it well with the fish and when hot add 2 beaten eggs, pepper and salt. Drop the mixture, which should be like thick batter, from a spoon into very hot fat. It will puff and be very light.—*Mrs. E. Gerson.*

SAUCE MORNAY

Reduce a pint of thick cream sauce one-half, add two oz. of grated Parmesan and two oz. of Swiss cheese. Put the sauce on the fire for a few minutes and ensure the melting of the cheese by stirring with a small whisk. Finish the sauce away from the fire with two oz. of butter added by degrees, season to taste.—*Joseph Boggia, Chef, The Plaza.*

BROWN SAUCE FOR BAKED FISH

One tablespoon each chopped onions, and butter browned together, add 1 tablespoon of flour and cup of beef or brown stock, cook until thick and strain.—*Mrs. B. L. Harding.*

FISH SAUCE

Two tablespoons of butter, 1 teaspoon of powdered sugar, 1 teaspoon of dry mustard, 1 saltspoon of salt, 1 teaspoon cayenne pepper, the yolk of 1 hard boiled egg. Cream this and add 1 teaspoon of chopped sweet pepper, 1 tablespoon of vinegar or lemon juice, 1 tablespoon of chopped or grated onion. Slightly warm and serve. The sugar may be omitted.—*Edith Terry Preuss.*

LOUIS SAUCE FOR CRAB, ETC.

To a bowl of stiff mayonnaise add the following ingredients: Chop fine 1 heart of crisp lettuce, 1 small bell pepper, 1 small onion. Then add 2 tablespoons (or more, to taste) of Miller's chili sauce, and paprika. Pour over crab or lobster, or anything preferred. Garnish with crisp lettuce leaves, hard boiled egg, sliced beets, etc., or serve as desired. —*Mrs. Thomas Reid McNab.*

MERRY WIDOW COCKTAIL SAUCE

To 1 pint of good mayonnaise add 4 tablespoons double cream, 4 tablespoons essence of anchovy, 1 tablespoon paprika. Mix all thoroughly and let stand 1 hour. By letting it stand it draws the color from the paprika. It should be a nice pink.—*Mrs. Roland Bishop.*

SAUCE MOUSSELINE

One-fourth pint sweet cream, 2 egg yolks, 1 ounce butter, 3 saltspoons salt, ½ saltspoon grated nutmeg and juice of 1 lemon. Place cream, egg yolks, salt and nutmeg in saucepan, place pan in a Bain Marie, seeing that pan is fully half its height in hot water. Briskly beat for 5 minutes, then add butter little by little, stirring constantly until butter is dissolved. Strain into sauce bowl and serve.—*Mrs. E. Gerson.*

HORSERADISH SAUCE FOR OYSTERS ON THE HALF SHELL

One tablespoon evaporated horseradish; 1 dash paprika; ½ teaspoon salt; 3 tablespoons cream. Mix horseradish with a little cream, 15 minutes before serving. In a few minutes add the remainder of the cream. —*Mrs. Henry Carleton Lee.*

SAUCE TARTARE

Mayonnaise, with double the usual quantity of mustard; add well drained and chopped capers, pickles and olives, grated onion, parsley and a few tarragon leaves. Mix well and chill.—*Alice Augustine Kyer.*

ENTREES

ARTICHOKES FARCIE CHESTNUTS

Six or eight medium sized artichokes, cleaned, then steamed tender over boiling salt water. Hollow out the centers with a spoon, and fill with the following: One pint of chestnut meats stewed tender and drained, then pressed through the sieve, add a walnut of butter, pinch of salt, paprika and six tablespoons of thick sweet cream. Whip to a snow. Fill artichoke and serve immediately with a hot drawn clarified butter sauce to which add two tablespoons of English capers.—*Mrs. Michael J. Connell.*

ARTICHOKE RING

Boil 6 artichokes; take the hearts and the good parts from the leaves and put through a sieve. Soak a good sized piece of bread in cream and put through strainer; season with salt, pepper and add a piece of melted butter about the size of ½ an egg; 3 tablespoons of cream; 3 eggs separated; beat the whites stiff and put in last. Then put in the ring mold, but before pouring in the mixture, butter the mold and strew with a few bread crumbs. Then place ring in a pan of boiling water for 25 or 30 minutes; allow it to boil all the time.—*Mrs. S. M. Newmark.*

ARTICHOKE TIMBALES

Boil artichokes; remove meat from the leaves and hearts; pass through a sieve. To 1 cup of pulp add 2 eggs slightly beaten, 1 tablespoon melted butter, 2 tablespoons milk, and a very little lemon juice, salt and pepper. Bake in buttered timbale molds. This makes 8 cups. —*Mrs. S. M. Newmark.*

ARTICHOKE AND SWEETBREAD

Parboil sweetbreads; leave in large pieces. Toast some bread and while hot spread with artichoke puree, then place on this the heart of the artichoke and then 1 large piece of the sweetbread. Pour over a rich brown sauce and serve hot.—*Mrs. L. Loeb.*

FRIT TURINA MISTA ALLA FIORENTINA

Make a thin batter with flour, 1 egg and milk. Into a mixture of oil and lemon juice place 4 lamb chops and let them stand for 2 hours; after which wipe dry and set aside until the following ingredients have each in turn been passed through the same mixture and dried. One sliced veal brain (outer skin to be removed); the livers of 4 spring chickens (outer skin to be removed) cut into halves and three young artichokes, boiled and drained and cut into slices. Lastly, dip the chops, brains, livers and artichokes in the batter. Fry each separately in boiling lard, livers last of all. Place a warm folded napkin on a platter and on it place the above and serve.—*Mrs. Secundo Guasti.*

ASPARAGUS AMBASSADEURS

Enough French or German asparagus to serve six people, then place in steamer and heat over boiling salted water. Serve immediately with the following sauce, which can be used either hot or frozen: One pint of rich sweet cream placed in cooking basin and heated to the steaming point with twelve caraway seeds and a few sprigs of fresh mint. Thicken to a thick cream with a tablespoon of dissolved corn starch; add a pinch of salt and white pepper, the juice from two limes, and enough spinach essence to color green. Beat until light and foamy. —*Mrs. Michael J. Connell.*

BAKED BANANAS

Four (4) bananas—not over ripe; half a cup of granulated sugar; juice of one lemon; one-third cup of raisins, cut in small pieces; two tablespoons of butter and three tablespoons of water. Cook five minutes and pour over bananas and cook thirty minutes in a moderate oven.—*Althea Woods.*

BANANA FRITTERS

Cut banana in 3 sections, crossways; roll in sugar and dip in stiff batter made with 1 egg, 1 teaspoon baking powder, flour and milk to make stiff batter. Fry in deep fat. Sauce: 1 pint boiling water, ¾ cup of sugar, 1 tablespoon butter, juice of 1 lemon, 1 teaspoon corn starch. Cook all together until creamy.—*Grace Wood Jess.*

BRAIN ENTREE

Brains, bread, onion, spinach, egg, seasoning. One set brains, soaked in salt water; 4 slices (large) bread soaked in water; 1 large onion, fried a light brown; 3 bunches spinach. Pour boiling water over spinach until wilted, drain and chop fine; 4 eggs beaten separately; salt and pepper to taste. Squeeze water from bread. Cream ¼ pound butter, eggs and bread together; add other ingredients and stir until creamy; add whites of eggs last. Butter inside of mold or boiler and boil 2 hours. Serve with rich cream sauce.—*Mrs. E. P. Johnson.*

BRAIN PATES

One set of brains parboiled and passed through a sieve. Season with pepper, salt and a little cayenne, lime juice, 1 spoonful of flour and 2 eggs. Slice the bread, cut off crust, dip in milk, then spread brain on the bread, fry in boiling butter, serve with poulette or tomato sauce.—*Mrs. J. Loew.*

CHICKEN A LA CREOLE

Clean and cut up six young chickens, sprinkle with salt and pepper and fry in hot lard. When done put in a dish and set aside, and prepare the sauce. Fry onion and add flour for thickening. When brown add a can of sweet peppers, fry a little, then add the tomatoes and a few bay leaves and sprig of thyme. When the sauce is done put in the fried chickens, but do not let the whole boil long.—*Mrs. Secundo Guasti.*

BRAIN CROQUETTES

From a regular pancake batter, make large thin French pancakes. When cold fill with the following mixture:

Clean and skin the brains, chop very fine and season highly with salt, pepper, finely chopped parsley and grated onion. Put this in a pan with plenty of butter and steam thoroughly 10 or 15 minutes. After filling pancakes roll up and cut in halves. Roll thickly in egg and bread crumbs, and fry in deep fat. Serve very hot with either parsley and Hollandaise, or tomato sauce.—*Mrs. L. Nordlinger.*

BRAIN PATTIES

Two sets of brains; one-half bottle of mushrooms; French peas; cream; butter sauce; pepper; salt; nutmeg. Boil clean and chop the brains very fine. Season with pepper and salt. Have ready the drawn butter sauce, quite rich and thick; stir the brains into the sauce, that they may get heated thoroughly. Chop the mushrooms fine and add the sauce. Fill pastry shells with the mixture, placing on top of each pattie, French peas that have been heated and seasoned with salt and pepper. Grate a little nutmeg on the patties before putting on the peas. Delicious as an entree.

BREAST OF CHICKEN LEONY

Remove the breast of a plump chicken (about 3 pounds), season with salt and pepper, and fry gently in butter until nicely browned. Then add a pinch of chopped shallots and 3 spoonfuls of chopped cooked spinach. Cover tightly for 3 minutes, then add 1 glass of thick cream. Let cook for 20 minutes very slowly. Remove the breasts of chicken and put them in a chafing dish. Finish the sauce with the little ball of butter and pour over the chicken. Serve very hot.—*Leony C. Derouet, Chef.*

CHICKEN SOUFFLE

Two cups scalded milk; ⅛ cup butter; ⅛ cup flour; 1 teaspoon salt; ⅛ teaspoon pepper; ½ cup crumbs; 2 cups cold cooked chicken finely chopped; 3 egg yolks well beaten; 1 tablespoon chopped parsley; 3 egg whites beaten stiff. Make sauce of first five ingredients, add bread crumbs and cook 2 minutes. Remove from fire and add chicken, yolks of eggs and parsley. Then fold in the whites of eggs. Turn into a buttered pudding dish, bake 35 minutes in a slow oven. Serve with mushroom sauce.—*Mrs. Lee Phillips.*

FINE CHICKEN ENTREE

Make a rich sauce of butter, flour, cream, salt, paprika and catsup. When hot add a little claret. Cut boiled chicken into dice, add mushrooms, 1 small can of pimientos and 1 bell pepper cut small. Put in ramekins, cover with buttered bread crumbs and bake.

For twelve persons use 5 pounds of chicken and a can each of fresh pimientoes and mushrooms.—*Mrs. J. W. Hellman.*

CHICKEN SOUFFLE

One tablespoon butter, 1 tablespoon flour, 1 tablespoon chopped parsley, 1 cup of milk, 1 cup minced chicken, ½ teaspoon salt, 10 drops onion juice, dash of cayenne pepper.

Make a white sauce by putting the butter in a double boiler. When melted add the flour and cook a moment, add slowly the milk and stir until smooth. Season with the salt, pepper, parsley and onion juice. There should be a cup of the sauce. Remove from the fire and stir in slowly the beaten yolks of 3 eggs, then add the cup of minced chicken. Stir the mixture over the fire until the egg has thickened a little, then set aside to cool, brushing the top with butter so that a crust will not form. When time to serve, beat very stiffly the whites of 3 eggs and stir them lightly into the cold mixture. Put into a pudding dish and bake in a hot oven 20 minutes. This is a souffle, so the whites of eggs must not be added until time to go into the oven, and will fall if not served immediately after taking from oven.—*Mrs. Walter Brunswig.*

CHICKEN TIMBALES
(With Sweetbreads, Mushrooms and Truffle Sauce)

Boil chicken very tender, skin and pick meat from the bone. Crumb the soft part of breast, mix with milk until like thick sauce, add the chicken, season highly with salt and paprika. Add lightly beaten whole eggs. Butter molds and cook as other timbales, 20 or 30 minutes. Sauce: Boil and skin sweetbreads, cut rather fine, also mushrooms and truffles; add to a very rich cream sauce to which has been added some of the mushroom liquor. Season highly with salt, paprika, Worcestershire and color slightly with tomato catsup. Serve around and partly over timbales.—*Mrs. M. H. Newmark.*

CHICKEN OR FISH TIMBALES

Chop breast of chicken, or fish, fine, and press through colander. One tablespoon of butter, 1 of flour, small cup of cream. Put flour and butter in a saucepan, let melt on stove; add cup of cream and boil up once. Add chicken or fish and cool; add salt and pepper, 1 or 2 eggs, 1 tablespoon sherry, pinch of cayenne, and if desired, chopped mushrooms. Butter timbale molds and fill three-fourths full; place molds in pan of boiling water; let cook ¼ of an hour on top of stove and ¼ of an hour in oven. Serve with the following sauce: One tablespoon of butter, 1 tablespoon of flour, 1 cup of cream, 1 or 2 yolks of eggs, season to taste with sherry, cayenne, lemon juice, Worcestershire. If above seasoning is not desired, salt and pepper will answer. Chopped mushrooms and truffles can also be added.—*Mrs. Maurice Hellman.*

DEVILED CRAB

Meat of 1 crab, 1½ cups fine bread crumbs, 2 hard boiled eggs well chopped, 1 small onion, a sprig of parsley chopped fine, salt, pepper, cayenne pepper, paprika to taste. Mix well ½ cup olive oil, ½ cup vinegar, add 1 cup of mayonnaise. Bake in crab shell for 20 minutes. Serve hot with lemon.—*Mrs. Julia Brown.*

BAKED SQUASH STUFFED WITH CRAB

Boil squash until tender, then cut off top and scoop out. Crack crab and take out meat in as large pieces as possible. Put butter size of an egg in saucepan and brown; add 1 tablespoon flour and brown again. Add two cups of milk, season with paprika and salt. Add crab meat, stir carefully, put into squash and bake 15 minutes in oven. Serve very hot.—*Mrs. Wm. Eric Fowler.*

CRAB ON TOAST

Two crabs and 150 California oysters. Shred crabs. Make oyster cocktail from all the liquor of the oysters. Cream 2 tablespoons butter, add to oyster cocktail and boil, add crab and boil, add oysters and 1 tablespoon Indian soy, mixed with a wine glass Madeira wine. Serve very hot on toast.—*Mrs. Eugene Overton.*

CUCUMBERS ROYALE
(Stuffed With Rice)

Six or 8 medium sized fresh cucumbers about 4 inches long, neatly pared, beginning at the blossom end, and one end cut off evenly. Hollow out to form a shell then fill with the following: One pint of parched steamed whole grained rice to which add 1 cup of steamed minced shrimps and the cucumber pulp. Moisten with a few tablespoons of mayonnaise, then fill neatly into the cucumbers and steam tender over boiling salted water. Serve with a hot white cream sauce flavored with nutmeg.—*Mrs. Walter Leeds.*

CUCUMBER FARCI

Use long cucumbers, peel them carefully, cut in half lengthwise and remove a small portion of the seeds. Fill with a force meat of delicate veal or chicken, chopped, then pounded fine and very highly seasoned. Wrap them in cheesecloth strips and simmer very gently for about 20 minutes. If done very carefully they may be tied and not wrapped. Remove cloth or strings, serve very hot with a rich white sauce. A mixture of veal or other broth much improves the sauce.—*Mrs. W. E. Dunn.*

CHESTNUTS AND PRUNES

One pint chestnuts skinned and boiled until tender. Boil 1 pint prunes until tender. Mix chestnuts with prunes, leaving water prunes were cooked in; season with sugar, cinnamon and lemon juice and cook together, add a little soup stock, then wine glass of sherry. Serve hot. Be careful not to break the chestnuts or prunes.—*Mrs. E. Gerson.*

CORN AND CLAM ENTREE

One can Pioneer clams; 1 can best corn; 1 cup milk; 1 egg well beaten; 1 cup dried bread crumbs; 2 tablespoons butter; 1 teaspoon salt; ¼ teaspoon pepper; ¼ teaspoon paprika; 1 teaspoon onion juice. Place in ramekins with butter and crumbs on top and brown in the oven.—*Mrs. Lynn Helm.*

CORN AND CLAMS, SCALLOPED

Open a can of minced clams and aerate for several hours, then pour off the juice and set it aside. To 1 cup of clams add 1½ cups raw corn pulp. Seed and chop fine 1 sweet green pepper, add 2 tablespoons finely chopped onion, and cook in 4 tablespoons butter for 10 minutes, without coloring. Add 4 tablespoons flour and cook till frothy. Gradually add ¾ cup clam juice and stir till it thickens, then add corn and clams, and seasoning as needed. Fill buttered individual patty pans, cover the top of each with cracker crumbs mixed with a little butter, brown in a quick oven, and serve with quartered lemons.—*Caroline Tuckey.*

SCALLOPED CLAMS

Three bell peppers, minced fine; 1 onion, minced fine; 1 cup dry bread crumbs; 1 can corn; 1 can minced clams; 1 tablespoon butter, olive oil or bacon fat; ½ teaspoon salt; ¼ teaspoon pepper. Fry peppers and onion until the latter are a golden brown. Add dry crumbs and fry until crisp and brown. Add clams, corn, salt and pepper. Bake in ramekins or casserole about ½ hour.—*Miss Etta P. Flagg.*

ENCHILADAS

Open and remove seeds and veins from 3 or 4 dozen dried red chili peppers; wash thoroughly; cover with boiling water, and soak over night. Rub olive oil on hands, then squeeze chilis in the same water until all the meat is removed from the skin. Add 2 tablespoons vinegar, piece of butter size of an egg, a pinch of thyme (or Oregano in Spanish), salt to taste, then heat to boiling point and strain. Chop ½ onion, 3 heads garlic, and fry in 1 tablespoon lard, and 1 large tablespoon flour and pour in chilis. Grind 3 lbs. onions, 3 lbs. mild Eastern cheese and cut up 3 cans black olives. Fry tortillas in hot shortening until the color changes to light brown, then dip in hot chili sauce until a trifle soft, fill with ground onion, cheese and olives, fold over double, place on a dish and set in a moderate oven. Serve quite warm with chili sauce poured over, and sprinkle with chopped hard boiled eggs.—*Mrs. H. H. Cotton.*

ENCHILADAS

Fry cold boiled corn meal mush in 2½ inch squares; fry ½ dozen big white onions; 1 cup cut up olives; 1 cup grated cheese; 2 cups tomato sauce. Put the fried mush in rows on a big platter. Cover each piece with the fried onions, sprinkle half the olives on them, half the cheese, pour on half the tomato sauce, then put on top of that another layer of mush, onions and cheese, pouring the rest of the sauce on, then put it in a hot oven for 10 to 12 minutes. Serve very hot from the platter. Sauce: Boil ½ dozen big red chili peppers in little water; when pulp inside pepper is soft take off stove and mash with potato masher until the pulp is all loosened from skin, then strain into another saucepan; add salt and pepper, a little soup stock mixed with spoonful flour for thickening. Boil all until it is creamy and thick, to about the consistency of tomato catsup.—*Mrs. E. Avery McCarthy.*

RED CABBAGE ENTREE

One small head of red cabbage, cleansed and the outer leaves removed, then cut in half and shredded very fine. Stew until tender then drain and add couple pinches of salt and paprika.

Make a dressing from 2 well beaten eggs, to which add one small cup of lemon juice and a bouquet of fresh sweet herbs. Cook to a smooth thick cream, then add ½ pint of rich sour cream and the grated rind of an orange. Pour over the cabbage and cook for a few minutes, then serve.

FROGS' LEGS A LA POULETTE

Saute the skinned frogs legs in butter; cook fresh mushrooms in the pan at the same time. Place all on a hot dish and pour over them a poulette sauce. Poulette sauce: Take a pint of white sauce made with chicken or veal stock. Beat 4 egg yolks with 1 cup of cream. Remove the sauce from the fire, add it slowly to the eggs and cream, stirring all the time. Put back on the fire a moment to thicken; bit by bit add 1 tablespoon butter, the juice of ½ lemon, 1 tablespoon chopped parsley and a dash of nutmeg. Serve at once. This sauce is excellent for chicken breasts, sweetbreads, and other entrees.—*Mrs. Lee Phillips.*

FROGS' LEGS

For four people take 2 pairs of frogs legs. Cut them apart at the joint, add 4 sliced mushrooms; cook together, with 1 teaspoon shallot chopped fine, for 15 minutes on a slow fire. Shake over it 1 tablespoon flour mixed with 1 pint bouillon or white wine, add salt and pepper and cook 5 minutes. Take the yolks of 2 eggs, a piece of butter the size of an egg, 2 soupspoons of cream, a little nutmeg, a little chopped parsley; add this to the frogs legs, but do not boil. At the last minute add the juice of 1 lemon.—*Louis Hauser, Chef.*

FISH TIMBALES

Two pounds of sea bass or any solid fish, boil and put through colander. Soak ¼ loaf bread in water and press out dry; mix fish and bread, add ¼ pound of butter, 4 eggs, cayenne pepper, salt, juice of ½ lemon, and lastly ½ pint sweet cream. Beat ½ hour. Butter the molds and boil 1 hour. Serve with the following sauce: One tablespoonful of flour, 1 tablespoonful butter, stir till smooth, ½ pint of sweet cream, gravy of mushrooms, salt, juice of lemon, cayenne pepper, yolks of 2 eggs and mushrooms cut in half.—*Mrs. Maurice Hellman.*

FISH OR LOBSTER TIMBALE

Fourteen molds. One-half pound uncooked fish or lobster, cut into pieces and pounded to a paste, mix a cup of white bread crumbs with a cup of milk or cream; stir to a paste. Remove from the fire and add fish paste, 1 teaspoon of salt, 1 teaspoon of Worcestershire sauce, 1 teaspoon of juice of onion, dash of red pepper, add the beaten whites of 5 eggs last. Fill molds and place in boiling water for 20 minutes in moderate oven. Serve with tartar sauce.—*Mrs. Maurice Hellman.*

COLD LOBSTER SOUFFLE

Two medium size lobsters, 3 tablespoons mayonnaise, 1 cup aspic jelly, ½ cup tomato sauce, 1 teaspoon Worcestershire sauce, ½ teaspoon tarragon vinegar, tiny bit of garlic, small glass of sherry. Cut lobster into small pieces, put bands of writing paper about 2 inches high around as many ramekin cases as you desire to serve. Beat mayonnaise, aspic jelly and tomato sauce together until mixture looks white. Stir in lobster, add vinegar and wine. Fill ramekin cases and put in ice box to stiffen. When set, take off papers carefully, garnish with pounded coral and browned whole wheat bread crumbs.—*Minne Hance Jackins.*

SMALL LOBSTER PATTIES WITH JELLY

Prepare some small puff paste patties and when cold fill them with equal parts of cooked lobster, celery and gherkins cut in very small squares. Lay a few leaves of water cress on the border of the opening of the patties, season the lobster well and add just a little mayonnaise sauce to bind the ingredients. Sprinkle some chopped lobster coral over the filled patties and, last, some chopped aspic jelly. Serve on folded napkins.—*Fanny Lovett.*

LOBSTER VICTORIA

Take 1 fresh boiled lobster and spilt it in two. Remove the meat from the shell. Wash the shell very clean and put it to one side. Cook in butter one green pepper chopped very fine and 3 heads of fresh mushrooms sliced. When done, add the lobster cut in small slices and about 2 ounces of crab. Season with salt and paprika. Let cook a few minutes, then add 1 glass of thick cream. Let reduce and thicken with a tablespoon of Hollandaise sauce. Pour the lobster and crab in the lobster shell and lay over a tablespoon of Hollandaise sauce. Glaze in hot oven.—*Leony C. Derouet, Chef, The Commodore, N. Y.*

MUSHROOM SOUFFLE

One cup of dried mushrooms. Yolks of 4 eggs and whites of 5 eggs. 1½ cup of scalded milk. 2 tablespoonfuls of butter. 2 tablespoonfuls of flour. Salt and pepper to taste.

Soak mushrooms in 2 cups of water for an hour. Cook in same water until tender, and chop fine. Cook butter and flour in a saucepan; add scalded milk, pepper and salt; cook until sauce leaves the sides of pan; add chopped mushrooms; take off the fire and add yolks of eggs. When cold add whites beaten stiff and bake in oven for about ¾ of an hour. This souffle is very delicious made of fresh mushrooms. For sauce, add about ¼ cup of cooked and chopped mushrooms to 1½ cups of white sauce.—*Margaret Bradley.*

MUSHROOM ENTREE

Make large thin pancakes and on these put a big spoonful of rich creamed, minced sweetbreads. Fold pancakes over double and place sauted fresh mushrooms on top.—*Mrs. W. G. Ross.*

STEAMED FRESH MUSHROOMS

Wash and peel 1 pound of fresh mushrooms. Put into a pan with 1 heaping tablespoon or more of butter, salt and pepper lightly; cover tight and steam until mushrooms are tender, adding no water. Thicken with 1 teaspoon of flour, add 1 tablespoon of sherry and serve, very hot, on toast. Can also be served with sweetbreads.—*Christy Payne.*

MUSHROOMS OR SWEETBREADS

One pound mushrooms or sweetbreads, parboiled. Fry in butter for 15 minutes. Cover 10 minutes and simmer. Add ½ cup chili sauce, ½ cup catsup, let simmer 10 minutes. Add 1 cup cream, wine glass of sherry and serve on hot toast, or with this sauce: Cream these in double boiler, add catsup, Worcestershire sauce, green peppers, olives cut up, soup stock and when ready to remove from fire, stir in carefully ½ cup of cream and a little sherry.—*Mrs. Roland Bishop.*

OYSTER AND MUSHROOM LOAF

Two cans oysters; 2 lbs. fresh mushrooms; 3 cups cracker crumbs; 3 eggs; 2 tablespoons melted butter; salt and pepper to taste; a suspicion of orange peel. Reserve 1½ lbs. mushrooms for sauce. Pour juice of oysters over bread crumbs, add beaten eggs and seasoning, then chopped oysters and mushrooms. Mix, place in a bread pan, set bread pan in a pan of water, and bake ¾ hour. Make a thin cream sauce, add the remaining mushrooms, chopped; pour sauce over loaf when serving.—*Mrs. F. A. Wann.*

CHICKEN LIVER TIMBALES
(Twelve Persons)

Cut fine 6 chicken livers and mash through a sieve. Soak half a stale milk loaf and pass through a sieve also. Add the yolks of 5 eggs, a cup of sweet cream, salt and pepper, nutmeg, a speck of grated onion, chopped mushrooms, and the whites of the eggs, beaten to snow. Grease the timbale forms, fill with above mixture. Serve with the following sauce: Put a piece of butter the size of 2 eggs in a saucepan, add a tablespoon of flour and a pinch of red pepper. Boil a minute, add a cup of cream, a little chopped parsley, chopped mushrooms, some strained tomatoes, a little lime juice, and a pinch of salt.—*Mrs. Maurice Hellman.*

CHICKEN LIVERS A L'ITALIENNE

Roll chicken livers in flour; fry with butter, minced parsley, minced onion, salt and pepper. Moisten with broth and a little white wine, and cook until gravy is the consistency of cream.—*Mrs. Secundo Guasti.*

CRAB MEAT AND MUSHROOMS

Cook ½ cup mushroom caps that have been peeled and washed and broken in pieces, with 2 tablespoons butter and a few drops onion juice, for 5 minutes, add 3 tablespoons flour. Mix well, then add 1 cup rich milk or very thin cream, bring to boiling point.

CRAB UNDER GLASS

Rub a shirred egg dish with butter and just a flavor of garlic Take fresh picked crab meat, simmer in saucepan; add seasoning, fine herbs and a few green peppers; pour in enough cream to cover, add a little sherry and fresh butter. Let it simmer 5 minutes. Put in buttered dish, cover with glass and let it cook 10 minutes slowly.—*Mrs. Frank S. Hicks.*

CRAB MEAT ST. LAURENT

One tablespoon butter, 1 tablespoon flour (both rounded), blended over fire. Add ½ cup each of white stock and cream, and cook smooth Season with salt, cayenne and a little nutmeg. Add a cupful of crab meat (or 1 can), 2 tablespoons parmesan cheese grated, 1 tablespoon lemon juice. Cook together 1 minute and fill shells or ramekins, sprinkle with crumbs, cheese and paprika and brown in oven.—*Mrs. Lynn Helm.*

CRAB, LOBSTER OR SHRIMP SUPREME

Two soupspoons mayonnaise, 1 soupspoon strained chili sauce, 1 soupspoon French dressing, 1 soupspoon chopped green olives, 1 soupspoon chopped red pimiento.

Above is enough for three people, the shell fish to be cut in good sized pieces and served in glasses with cracked ice to chill thoroughly.—*Mrs. Maurice Hellman.*

CRAB AND ARTICHOKE ENTREE

One artichoke to a person; boil until tender in salt water, cool and remove the leaves; cut, but do not scrape, the tender meat from the leaves. Shred lobster, crab or chicken meat; put a large spoon of butter in a pan; add flour and stir until it bubbles but does not brown; add to it ½ pint plain cream and season with salt, pepper, paprika and a little chopped parsley. Stir until very smooth and thick. Mix sauce with the shredded meat. Now take a round of freshly buttered toast; place on this the heart of the artichoke; then around this the tender meat of the leaves to cover the toast; then your mixture and then cover all with force-meat of veal, chicken or fish. Put in roasting pan for 20 minutes and serve very hot with rich cream sauce in which you have put some catsup.—*Miss Burke.*

CREAMED OYSTERS AND SHRIMPS

Make a cream sauce by rubbing together 2 level tablespoons of flour and 4 of butter, add 1 cup top milk or cream, and cook to a smooth sauce. Allow 2 oysters and 3 shrimps for each service. Season shrimps with 1 teaspoon lemon juice, 1 teaspoon Worcestershire sauce, 1 teaspoon onion juice, salt and pepper to taste. Scald oysters in their liquor till plump. Add all to cream sauce and serve in individual cases or pastry shells.—*Mrs. Lynn Helm.*

FRIED PEACHES

Pare, stone, and halve fairly soft peaches; put in pan pit side up; fill with brown sugar and cook over a slow fire till done or browned; just enough butter to keep them from sticking to pan. Serve on saute pieces of toast.—*Viola Vander Lick.*

ITALIAN MACARONI PIGEON PIE

Macaroni, parmesan cheese, dry mushrooms, salami, butter, pigeons. Line a deep dish with a rich pie paste, put a layer of macaroni, previously boiled; a little melted butter, sprinkle with grated cheese and a few slices of salami; another layer of macaroni, a roasted pigeon cut up, melted butter and mushrooms, and so on until the dish is full. Last of all the pie paste. Bake in slow oven until nicely browned.—*Mrs. Maurice Hellman.*

PEPPERS STUFFED WITH OYSTERS

Remove the seeds and stem from the green peppers, being careful not to leave any seeds. Stew the oysters in their own liquor for 2 or 3 minutes, then mix them with bread crumbs and a very small quantity of chopped onion and season with salt. Stuff the peppers with this mixture, put bread crumbs and a little butter on top of each, and bake them for ½ hour.—*Mrs. J. P. Chandler.*

PINK RADISH ENTREE
(In Pastry Cases)

One quart of tiny pink breakfast radishes, cleansed, and all green removed, then stewed tender and drained. Place in cooking basin and add enough clarified white stock to nearly cover them; heat to the steaming point and add pinch of salt and paprika, few drops of celery and onion essence. Thicken to a smooth cream with a tablespoon of dissolved corn starch then add ½ pint of mushrooms. Serve immediately in fluted pastry cases with a garniture of powdered parsley.—*Mrs. Michael J. Connell.*

JAMBLAYS OF RICE AND SHRIMPS

Boil 2 dozen large shrimps; when cold, peel and set aside. Fry in hot lard chopped onion and a cupful of rice washed in cold water. Let the onion and the rice fry well, add the shrimps stirring constantly. When browned, add enough water to cover. Season with salt and pepper, a bay leaf, thyme and chopped parsley. Let boil slowly, and add water until the rice is well cooked. When done let it dry and serve hot.—*Mrs. Secundo Guasti.*

RICE A LA GERTRUDE

To one cup of lightly boiled rice, put in hot frying pan 1 cup of salt pork, cut in dice, 1 cup eastern cream cheese, 1 cup cold chicken, cover with 1 can tomato paste, add 1 cup soup stock, small piece bay leaf, chopped onion to taste, salt, pepper and any good seasoning; simmer slowly for about an hour; add more soup stock if necessary.—*Mrs. Stephen Childs.*

RUSSIAN PATTIES

One pint oysters, 3 tablespoons butter, 4½ tablespoons flour, ½ cup chicken stock, ½ cup cream, ½ cup oyster liquor, yolks of 2 eggs, salt, pepper, ½ tablespoon vinegar, 1 tablespoon horse radish, 2 tablespoons capers. Parboil the oysters; cook together butter, flour, stock, cream and oyster liquor; stir in yolks, cook again a moment. Add salt, pepper, vinegar, horseradish, capers and oysters. Fill pattie shells. Serve with thin sandwiches made of brown and white bread.—*Mrs. L. L. McDonald.*

SWEETBREAD FINANCIERE
(For Ten Persons)

Take 10 sweetbreads, let stand in cold water 1 hour and then remove skin. Parboil for 20 minutes, place on a napkin and put a heavy weight upon them to press and make solid. Take a piece of fat salt pork, cut in oblong strips and lard the sweetbread with this pork with a larding needle. Take a shallow saucepan, place in it ½ pound of butter. Let the butter melt, then place in the sweetbreads, one by one. Season with a small quantity of salt and black pepper, three sliced carrots and a bouquet composed of thyme and bay leaves. Cover saucepan with a sheet of brown paper well oiled, let the sweetbreads cook slowly, uncovering them occasionally and turning them until they are of a bright golden color. Then add 1 quart of good beef stock, and let simmer for an hour; the sweetbreads are then ready to serve with financiere sauce, made as follows: One pint of rich chicken broth, 1 ounce of butter, 1 box of sliced truffles, 3 dozen peeled olives, 1 box mushrooms, 1 box of crest of cock, the livers of 3 chickens, 2 dozen small balls of minced veal, ½ pint of Madeira. Season with salt, pepper and a touch of tabasco. Let the whole cook for 20 minutes. Add ¼ pound butter rubbed in flour. The financiere should be thick. Serve sweetbreads on a round dish with toast fried in butter. Serve hot.—*Mrs. Secundo Guasti.*

SWEETBREADS, MONTE CARLO STYLE

Cook sweetbreads in white broth and allow them to get cold, then cut them in small pieces and add them to some thickly reduced bechamel flavored with onion puree. Season to taste and put away to get cold. Fill large sized artichoke bottoms with the sweetbread preparation and cover with chicken cream force-meat; smooth the surface and sprinkle with finely chopped truffles, smoked beef tongue and pistachio nuts. Set in buttered saute pan, cover and cook in a medium oven for 15 minutes. —*Fanny Lovett.*

SWEETBREAD SAUTE

Saute a little butter with some finely chopped onion, and let brown with a teaspoon of flour; then add juice from 1 can of mushrooms, ½ glass of sherry wine, 2 tablespoons of tomato catsup and 1 of Worcestershire sauce; lastly add cut up mushrooms and well cleaned, parboiled sweetbreads. Season to taste and serve on hot buttered toast.—*Mrs. Maurice Hellman.*

GRENADINS OF SWEETBREAD EN BELLEVUE

Have ready 1 or 2 sets of nicely braised sweetbreads. Cut them in pieces suitable for the molds that are to be used. Let a thin coating of aspic set on the bottom of each mold, and decorate with bits of cooked carrot, turnip, truffles, white of egg, or whole peas. Sprinkle a few drops of jelly over each bit of decoration and when set, lay in the piece of sweetbread, cut laterally; preferably half of a sweetbread; border the sweetbread with a row of the vegetables used before, set each with two or three drops of jelly and finish filling the mold with aspic. Unmold and surround with chicken aspic, or with lettuce and chicken aspic, or, with lettuce and asparagus tips, seasoned with French dressing.—*Charles W. Ogroski.*

SWEETBREADS PERIGOURDINE

Select veal sweetbreads very white, free of blood stains, and leave them in fresh water under a running tap; then put them in a saucepan with enough cold water to cover; boil for 10 minutes; take off and plunge into a basin of fresh water. When sweetbreads are cold trim them, and lay between two pieces of linen under a light weight for two hours. Now lard them with larding pork, tongue or truffles. Put on bottom of a saucepan a piece of butter, sliced carrots and one onion; put in sweetbreads, season with salt and pepper and place in the oven. When vegetables start to brown add stock and baste from time to time; when done remove sweetbreads, strain sauce and put back on the fire; let simmer; remove the fat. Sauce may be thickened with a little arrow root diluted with sherry, add chopped truffles, season to taste. Have a piece of toast coated with foies gras, put sweetbreads on this coat with sauce and serve very hot.—*Joseph Boggia, Chef, The Plaza.*

STEWED SWEETBREADS

Two small onions, chopped very fine, and browned lightly in butter; ½ cup juice of canned tomatoes; 1 tablespoon dry browned flour; plenty of pepper and salt. Let all this cook 15 minutes in 3 tablespoons of butter; parboil sweetbreads, cut in pieces, put into the sauce, cover them with a plate and simmer gently on the back of the range about ½ hour.—*Mrs. J. Loew.*

SWEETBREAD MOUSSE

One pair sweetbreads, ½ cup chopped walnuts, 1 tablespoon gelatine, 1¼ cups sweetbread liquor, 3 egg yolks, ½ cup whipped cream, 1 teaspoon salt, ⅛ teaspoon cayenne.

Clean sweetbreads and simmer until tender in slightly salted water; strain liquor, add ½ cup to gelatine. Combine egg yolks, salt and cayenne and the remaining liquor and cook in double boiler until mixture begins to coat spoon. Add gelatine and just before it begins to set, add nuts and whipped cream. Put sweetbreads in a mold, pour over the mixture and let stand in a cool place till solid. Slice and serve on lettuce with a garnish of mayonnaise and English walnuts.—*Mrs. Walter Leeds.*

SALMON SOUFFLE WITH BECHAMEL SAUCE

Drain all the juice from 1 can of salmon and remove all skin and bone; mash fine with fork and mix with 2 eggs, beaten light, and 3 tablespoons of cream; season with salt and pepper, press into individual molds, place in pan of hot water and bake in moderate oven 25 minutes; serve with bechamel sauce: Melt 1 tablespoon of butter without browning, add 1 tablespoon of flour, mix until smooth, add 1 cup milk or cream and stir constantly until it thickens; then add the yolk of 1 egg beaten, take from fire and season and serve.—*Mrs. E. H. Moore.*

SALMON ENTREE

Put into a pan 3 tablespoons of butter, 3 of flour, cook to a smooth paste, add 2 cups of milk, let boil, stirring constantly. Draw saucepan to side of stove, add salt and pepper to taste, 1 tablespoon of anchovy sauce, 1 tablespoon of lemon juice, 1 dessertspoon of minced parsley, the beaten yolks of 4 eggs, 4 tablespoons tomato pulp, ½ pound finely chopped salmon, weighed after chopping. When thoroughly mixed, stir in very lightly the whites beaten stiff, with the addition of a pinch of salt, to the mixture; sprinkle with fine light brown bread crumbs, scatter bits of butter over top and cook in moderate oven ¾ of an hour; after which ornament top with dots of chopped parsley and sifted egg yolk, and serve as quickly as possible, accompanied with a sauce, either anchovy, shrimp, oyster or lobster, in hot sauce boat. If salmon cannot be had, any fine white fish will do instead.—*Fanny Lovett.*

SALMON MOUSSE

One pound salmon in 1 piece, 1½ pints of cream, yolks of 4 eggs, whites of 4 eggs, 1 cup of Bechamel sauce seasoned to taste with a carrot, a slice of onion, a bay leaf, salt, pepper and nutmeg.

Scrape the raw fish and put through a sieve, add the sauce and yolks of eggs. Then add the cream whipped stiffly and fold in the whites of eggs, beaten stiffly. Turn into well greased mold and put the mold into a pan of hot water with a newspaper under the mold so that it will not become hard on the bottom. Grease a piece of brown paper with lard (butter will burn) and cover the mold. Bake 35 minutes, slowly.—*Josephine Smith.*

SCALLOPED SCALLOPS

Scald the scallops and save the liquor. When cold chop the scallops fine and add ½ the quantity of soft bread crumbs, salt, cayenne, a little minced parsley, plenty of melted butter and enough scallop liquor to make a stiff batter. Put in ramekins or scallop shells, cover with crumbs, dot with butter and brown in the oven.—*Mrs. F. H. Reilley*

SCALLOPS EN BROCHETTE

Place on skewers alternately thin slices of bacon cut in squares and scallops. Place upright in oven and brown. Baste with a little soup stock once or twice. Season and serve with toast to garnish.—*Mrs. W. S. Hook, Jr.*

SALMON MOUSSE

One-half pound salmon, ⅔ cup whipping cream, ½ package Knox gelatine, 2 tablespoons cold water; lemon juice, salt and cayenne pepper to taste. Boil salmon, remove bones, mash fine and add seasoning. Soak gelatine in the cold water, dissolve over hot water, strain and add to fish. Let stand until cold, fold in the cream beaten stiff. Mold and serve with mayonnaise to which chopped cucumbers have been added.—*Mrs. George I. Cochrane.*

SARDINE RELISH

Toast and butter squares of sandwich bread, having first removed the outer crust, then skin fine French, boneless sardines and fry in hot butter on both sides. Serve immediately with lemon; garnish with parsley.—*Mrs. Maurice Hellman.*

SARDINES IN BATTER WITH HOT TARTARE SAUCE

Remove boned sardines from can, drain well, and turn over them a small amount of boiling water to wash off oil and skin. Lift each sardine with a fork into batter and fry in deep fat. Batter: 1⅓ cups flour, 2 teaspoons baking powder, ¼ teaspoon salt, ⅔ cup milk and 1 egg well beaten. This amount of batter is sufficient for 2 small cans of sardines. Sauce: Half cup white sauce, ⅓ cup mayonnaise dressing, ½ teaspoon vinegar, ¼ teaspoon finely chopped onion and ½ tablespoon each capers, olives, pickles and parsley, finely chopped. Heat well over hot water, stirring often while heating to prevent curdling.—*Mrs. Charles Pearce.*

SHRIMPS

On 1 large round piece of buttered toast put a slice of tomato, soaked in garlic and olive oil several hours; then place shrimps on the tomato, sprinkle over chopped green pepper, and add spoonful mayonnaise.—*Evelyn Johnstone.*

DEVILED SHRIMPS

One tablespoon butter; 1 tablespoon flour; ½ pint cream; 2 tablespoons catsup; ½ teaspoon mustard; pepper and cracker crumbs. Mix butter and flour in a saucepan without browning; add the cream, stir constantly until thoroughly cooked and smooth. Salt to taste, and stir in 3 egg yolks slightly beaten. When cold add the mustard moistened with the catsup. Mix shrimps with the dressing, fill shells, dust with cracker or bread crumbs, and bake until brown.—*Mrs. Michael Connell.*

SHRIMP AND OYSTER CURRY

Melt 4 ounces of butter and fry in it 4 young onions and 1 clove, juice of 2 limes. Stir in 1 teaspoon of corn starch, 2 tablespoons curry powder, 2 tablespoons chutney, ½ cup of cream; salt and pepper to taste; stir rapidly over the fire until very thick; thin with milk until right consistency, then add 1 large cup of shrimps and 1 large cup of oysters. Cook 2 minutes. Serve with rice around platter.—*Mrs. Michael J. Connell.*

SHRIMP TIMBALES

To each pint of shrimps, allow 1 tablespoon flour, 2 tablespoons chopped parsley, 1 teaspoon salt, 1 saltspoon pepper, a dash of cayenne, 2 cups cream or milk, 3 hard boiled eggs. Melt the butter; add the flour and stir until smooth; then add the cream, and stir continually until the mixture thickens. Add the eggs after having passed them through a sieve; then the shrimps chopped fine; then the seasoning. Fill the timbales, cover the top with bread crumbs and bits of butter, and bake in the oven until brown.—*Mrs. Michael J. Connell.*

CREAMED SHRIMP

One and one-half pounds shrimp, 4 tablespoons butter, 1 teaspoon salt, 3 tablespoons flour, dash of cayenne pepper, 3 sprigs garlic, 1½ pints of milk. Melt butter, add garlic until flavored. Mix seasonings in flour and add to butter; have milk warm and add, then shrimp, and cook till thick.—*Mrs. Henry Carleton Lee.*

SHRIMP CUTLET

Chop fine 1 can shrimps. Melt 2 tablespoons butter and add ½ cup flour, 1 cup boiling cream and chopped shrimps. Let boil for a few minutes, stirring all the time. Take from fire, add yolks of 3 eggs, salt and pepper. Pour into buttered mold. When cold, cut into shapes and dip in egg and crumbs and fry in deep boiling fat.—Mrs. C. C. *Perkins.*

SNAILS WITH WINE SAUCE

The snails come from France in baskets. One of these baskets is emptied in a large pan of salt water. Work them with the hands and give them a good washing, changing the salt water five or six times. Let them stand lastly in clear water over night. On the next day put them to boil in seasoned water. Skim well and as often as possible; cook until tender. When done remove the kettle from the fire and begin your sauce. White and green onions are fried in oil; add to this a cupful of grated toast bread and chopped ham or bacon, and a few pieces of garlic. Mix all well and add a glass of white wine. Thin the sauce with the water in which the snails were boiled. Drain snails. Have another pot ready and put a layer of the sauce, then a layer of the snails and so on until all is used. Season with pepper and the usual bouquet of greens.—*Mrs. Secundo Guasti.*

TOMATOES STUFFED WITH MUSHROOMS

Take 10 firm tomatoes, wipe thoroughly and cut slice from one end. Remove seeds, sprinkle inside with salt and let drain for an hour. Cook together 3 minutes 2 tablespoons of butter and 1½ teaspoons of minced onion. Add to 1 cup of fresh mushrooms, sliced, and saute slowly 10 minutes. Add 1 cup stale bread crumbs, season with salt and pepper, and stir in one egg, slightly beaten. Fill tomatoes and sprinkle buttered crumbs over top and bake in buttered baking dish.—*Mrs. Sydney Wailes.*

GREEN TOMATO ENTREE
(Sauce Creme)

Six medium sized green tomatoes carefully cleansed, then cut into slices about half an inch thick. Dust in salt and paprika, then roll in powdered crumbs, or dip in flour, and fry a golden brown in hot butter and lard. Serve immediately with the following sauce.

One pint of cream heated to the steaming point in double boiler, then thicken to a smooth cream with three well beaten eggs, pinch of salt and white pepper and a few drops of celery, onion and nutmeg essence, two tablespoons of parmesan cheese.—*Mrs. Michael J. Connell.*

TOMATO ENTREE

Spread a circular piece of bread with butter, add a little cheese and paprika. Place a slice of tomato on this, grate a small amount of onion on the tomato, add a little salt; top with a slice of bacon (bacon may be cooked first, if so desired), and bake in a hot oven 7 to 10 minutes.—*Mrs. Dudley Fulton.*

TOMATO MOUSSE

Dissolve ½ box gelatine in 1 cup water. Bring slowly to boil 1 pint tomato juice, ½ bay leaf, 1 slice onion, 2 whole cloves, ½ teaspoon salt, pinch celery seed; cook, strain and add gelatine, cool and add ½ pint XX cream whipped. Pour into individual molds. Serve with garnishing of pimiento and chili strips.—*Mrs. J. R. Pinkham.*

SCALLOPED TUNA FISH

One cup tuna fish; 1 cup medium white sauce; 1 egg; 2 tablespoons bread crumbs; salt and pepper. Hard boil the egg; break up fish coarsely and add to white sauce, add sliced egg. Pour into a greased pan and bake 20 minutes in a moderate oven.—*Miss Etta P. Flagg.*

SEA FOOD ORIENTALE

Slice good size fresh mushrooms and saute in butter; add a sliced cold lobster, fresh shrimp, oysters, clams, red and green peppers; cook together in cream for about five minutes, season with salt, pepper, and a little nutmeg. Thicken with yolk of eggs and serve in casolette.—*The Alexandria Hotel.*

TERRAPIN A LA BALTIMORE

To 1 quart of terrapin meat, drain the broth into a bowl. Cook 4 oz. of fresh butter to a brown color, add the terrapin and fry for a few minutes. Season with celery salt and a pinch of cayenne pepper; add a teaspoonful of flour, let this simmer; then add the broth from the terrapin, cook slowly for 10 minutes. Then add 2 tablespoonfuls of half glaze; finish away from the fire with a piece of butter the size of 2 eggs dropped in piece by piece, stir until well mixed; finish with a poney glass of sherry, a dash of cognac and port wine, season to taste. Serve in a chafing dish.—*Joseph Boggia, Chef, The Plaza.*

LUNCHEON TOAST

Brown slices of toast in hot butter and spread with the following. Mix two tablespoons of chopped ham, the same of grated cheese, two eggs beaten with four tablespoons of thick sweet cream, season with salt, and pepper, and stir until creamy. Serve on a very hot dish.—*Mrs. Maurice Hellman.*

TRIPE A LA MACKAY

One pound tripe, cooked until perfectly tender, then cut into shreds; 1 pound fresh mushrooms, sauted in a small quantity of butter; 1 pint oysters. Make 2 cups white sauce, add tripe, mushrooms and oysters, giving latter just enough time to curl; season to taste and serve on rounds of toast.—*Mrs. W. Jarvis Barlow.*

ANDALUSIAN TRIPE

Soak one pound of tripe for twenty minutes in salted water, in which a lump of washing soda has been dissolved. Wash well, and boil until tender, in 1 quart of water, with one onion stuck with clove, one clove of garlic, two bay leaves and two green peppers sliced; remove onion, garlic, bay leaves, and green peppers; pass tripe through meat chopper; then rub to a paste with two tablespoonfuls of butter, one-half cupful of thick cream, salt and tobasco to taste, the pulp of six sweet red peppers (parboiled and rubbed through a colander), and the pulp of three tomatoes. When well mixed add one teaspoonful of onion juice and three eggs beaten separately. Pour into buttered timbale molds, cover, set in pan of boiling water in oven, and bake three quarters of an hour. Turn molds out on platter, garnish with stuffed tomatoes or peppers, and serve with Spanish sauce.

Spanish Sauce: Boil four tomatoes, then put through a puree sieve, with one teaspoonful of grated onion, one teaspoonful of butter, one teaspoonful of flour, one-quarter teaspoonful tobasco sauce, salt and pepper to taste, and if desired one teaspoonful of whipped cream. Pour over tripe and serve very hot.—*Mrs. Mossin.*

TURKEY KNICKERBOCKER

Cut cold turkey breasts in small slivers, add to a rich cream sauce with a few slices of mushrooms. Put a layer of this in a buttered dish, then a layer of boiled spaghetti, dust with grated cheese, and continue, having the last layer of turkey. Cover with buttered bread crumbs, add a delicate dusting of Parmesan, and place in oven until brown.—*Mrs. C. C. Parker.*

LUNCHEON OR SUPPER DISHES NO 1

One can of corn (or same amount of fresh corn), 1 tomato, 1 tablespoon Worcestershire sauce, 1 teaspoon onion juice. Paprika and salt to taste. Chopped olives if preferred. Two tablespoons of oil, 3 tablespoons of tomato catsup. Sprinkle with grated cheese and bread crumbs. Bake 20 minutes.—*Mrs. Thomas Reid McNab.*

TURKEY CUTLETS

Chop fine and pound in the mortar 1 pound of breast of turkey. Add 4 ounces of beef marrow and 4 ounces of soft white bread, soaked in milk. Season to taste with salt, pepper and nutmeg, and set on ice to get firm. Roll the above in flour to give it the shape of small cutlets, dip in beaten eggs and roll in bread crumbs, and fry in clarified butter. Drain and dress on a napkin. Serve Banker's sauce separately.—*Fanny Lovett.*

LUNCHEON OR SUPPER DISHES NO. 2

Place in baking dish alternate layers of boiled spaghetti and skinned boneless sardines. Place on top layer ½ hard boiled eggs. Pour over all a well seasoned white sauce (made of cream, if possible). Sprinkle thickly with grated cheese and bake 15 or 20 minutes.—*Mrs. Thomas Reid McNab.*

MEATS, POULTRY & GAME

FILETS DE BOEUF A LA JARDINIERE

Put filet in pan, with plenty of butter, and bake in oven about ¾ hour. Prepare cauliflower, French green peas and mushrooms; lay filet on platter, on either end place mushrooms piled and on one side of platter cauliflower, on the other side green peas. Garnish with celery tops. Pour mushroom sauce over filet.—*Mrs. L. S. Nordlinger.*

FILLETS DE BOEUF AUX CHAMPIGNONS

Cut meat in medium slices; sprinkle with salt and pepper; smother in butter over a very slow fire 1 hour, then increase the fire until the meat is browned. Remove the meat and add 1 tablespoon flour mixed with bouillon, to the gravy in the pan; add mushrooms, which have been cleaned and peeled; replace meat and cook until the mushrooms are done. A little Madeira wine may be added to the sauce. Serve with lemon.—*Mrs. Eugene McLaughlin.*

FRENCH STEAK

Have large porterhouse with big tenderloin cut 3 or 3½ inches thick. Rub well into it the following: Two tablespoons Coleman's dry mustard, 2 tablespoons butter (heaping), 1 tablespoon Worcestershire sauce, 2 tablespoons paprika, salt and pepper, 2 tablespoons, or more, olive oil. Baste every 5 minutes. Do not have much suet left on the steak (the oil and butter, if used abundantly, will make rich gravy). After steak comes from the broiler, rub in more mustard, as mustard improves the flavor. Taste drippings to see that they are well flavored before pouring over the steak. If steak is 3½ inches thick it will require ¾ of an hour under the flame. It is very important to baste it every 5 minutes.—*Mrs. W. T. McArthur.*

SWISS STEAK

Three pounds round steak, 2 or more inches thick. Pound 1 cup seasoned flour into both sides of steak. Sear each side in hot skillet and let simmer an hour at least with enough water to half cover. More water may be necessary to add in cooking, as there should be a rich gravy formed.—*Grace Wood Jess.*

STEAK AND KIDNEY PIE

Two pounds round steak, 1 beef kidney or 2 veal kidneys, cut kidneys into small pieces, wash well and pour boiling water over them; also cut steak into small pieces. Brown 1 onion, finely chopped; flour meat and kidneys and fry them in onion about 10 minutes or until well browned; add 4 cups hot water and simmer 2 hours. Then put into deep pan, add sliced hard boiled eggs, cover with pie crust and bake in hot oven until crust is done.—*Mrs. M. E. Flowers.*

MIGNON OF BEEF CHASSEUR

Fried filet steak with very fine brown gravy in which are mushrooms and fried chicken livers, cut in rather large pieces. Garnish with crescents of puff paste.—*Mrs. J. Loew.*

BRAISED BEEF A LA MODE

Take a piece of beef, any size you desire, lard it with strips of pork, season with salt, pepper, chopped parsley and garlic. Let it marinate for two hours in lemon juice, put the meat in a saucepan with one-half ounce of butter, and let brown on both sides for ten minutes, then take it out of the pan. Add to the gravy two spoons of flour, moisten with broth, stirring well; replace meat in pan, add two sliced carrots and twelve glazed button onions; add one glass of claret and cook until tender.—*Mrs. Maurice Hellman.*

DAUBE A L'ITALIENNE

Procure a nice piece of beef about three inches thick. Make several slits through the meat and insert strips of fat ham and pieces of mashed garlic. Put some lard in a stewpan and brown the daube on both sides. When brown add sliced carrots and onions and enough water to cover the whole. Season with salt, pepper, the regular bouquet, cloves and strong pepper. This daube is put on the fire early in the morning and has to cook slowly without interruption at least eight hours. Keep the pan well covered and do not turn the meat. When ready to serve take a small piece of butter and a spoonful of white sugar, burn this in a frying pan, stir in this a spoonful of flour and wet this mixture with the sauce of the meat. Pour the whole on the daube and in five minutes it is ready for the table. Spread over the whole half a cupful of capers and serve with macaroni boiled and drained. Add butter and a good sprinkling of grated Italian cheese.—*Mrs. Secundo Guasti.*

BEEF LOAF—WITH TOMATO SAUCE

One pound beef cut from the round; ¼ pound salt pork; ½ teaspoon salt; ¼ teaspoon pepper; ⅛ teaspoon onion salt; ¼ cup cracker crumbs; 1 egg yolk; 1 tablespoon milk; 1 tablespoon butter. Grind meat well, mix all ingredients excepting butter. Pat into oblong shape and place in well buttered pan. Add 3 tablespoons water to pan, and place butter in small bits on top of loaf. Cover pan and bake 35 minutes in moderate oven.

Tomato sauce: One cup tomatoes cut up; ½ cup water; 2 bay leaves; 1 teaspoon sugar; ¼ teaspoon cloves; ⅛ teaspoon onion salt; 2 tablespoons butter; 2 tablespoons flour; ⅓ teaspoon salt. Simmer 15 minutes the tomatoes, water, bay leaves, sugar, cloves and onion salt, strain and press out all pulp. Melt butter, add flour, blend well, slowly add strained tomatoes and salt. Cook a moment and serve hot. on meat.—*Maud H. Lacy.*

BEEF LOAF—PIMIENTO SAUCE

Two pounds round steak, 1 cup stale bread crumbs, 1 cup canned tomatoes, 1 egg, ¼ cup melted butter or other fat, 1½ pimientoes, cut up fine, ¼ cup stock or water, salt to taste. Shape this mixture into a thick round cake, put in a round pan, well greased. A frying pan is excellent. Bake in a hot oven, basting twice and covering with a greased paper, if it dries out too much. Make sauce by adding 3 tablespoons fat to pan in which loaf was baked, 3 tablespoons flour, 1½ cups stock or water and ½ pimiento cut in pieces. Season to taste.—*Mrs. Charles Pearce.*

MEAT LOAF

Three pounds round steak ground with ½ pound sausage meat; 1 egg beaten, form into a loaf. Place in double roasting pan with small white onions, carrots and white potatoes round it, and roast about 3 hours.—*Caroline Tuckey.*

MEAT LOAF

Two pounds round steak, ½ pound salt pork, ground together; 1 medium sized onion, 2 green peppers, bunch celery, chopped fine; 1 pint stewed tomatoes, 2 eggs, well beaten; 2 teaspoons salt, pinch black pepper. Bake about 1 hour in bread pan.—*Mrs. James E. Woolwine.*

BARLEY STEW

One and one-half pounds meat; 2 cups barley, which has been soaked two hours; 3 onions; 3 large tomatoes; 2 carrots; 2 stalks celery. Brown meat well, add to vegetables, cover with water and cook slowly 2½ hours.—*Mrs. William P. Thompson.*

RUSSIAN PEASANT DISH

One-half pound round steak chopped fine; 1 small onion minced; 1 green pepper minced; salt and pepper to taste. Place all in a pot, cover with cold water and boil slowly ½ hour; then add ½ can of tomatoes, and boil until the water has evaporated. Takes about 1 hour.—*Ann Dare.*

SPANISH STEW

Three pounds of round of beef cut in small pieces, 1 clove of garlic, 1 chopped onion, season with pepper and salt, bring to boil, then simmer until well done; thicken with corn meal, add chili sauce, add 1 pint ripe olives, 1 pint pimiento olives, ¾ cup seedless raisins. Cook 20 minutes. Chili sauce can be made night before and does not have to be hot.

Chili sauce: Fifteen dried red chili peppers (take out seeds and wash thoroughly), soak in water 1 hour, let simmer with enough water to cover 15 minutes. Cool, scrape out all pulp and add to water peppers were boiled in. Fry 2 tablespoons onions, chopped fine, in 1 tablespoon lard and add to chili sauce (thicken with flour, and put into stew when adding corn meal).—*Mrs. C. C. Maxon.*

BOHEMIAN GOULASH

Take a small ½ cup good fresh suet, chop fine and render in a frying pan; when done add 3 good size onions, chopped fine, and stir till golden brown. Add 2 pounds round steak cut in 1½ inch squares; cover and cook slowly, adding a little water or stock as needed. Stir often and season with salt and red pepper to taste. When almost done sift over it a little flour, which makes a nice gravy. Should be done in 2 hours. Serve with boiled potatoes.—*Anna Langer.*

BAKED CORN BEEF HASH

Chop, medium fine, equal parts cold lean corn beef, cooked cabbage, carrots, beets, potatoes not boiled quite done, and boiled onions, if desired. Season with paprika and salt, if vegetables were not salted in cooking. Toss together and pack in a greased casserole. Dot top with bits of butter, and bake 45 minutes in a slow oven; keep cover on except the last few minutes to brown. Tomato puree may be poured over before baking.—*Mrs. F. H. Reilley.*

CORNED BEEF HASH

Chop corn beef free from fat, ½ as much chopped boiled potatoes, salt and pepper. Make in flat loaf, have hot well-buttered frying pan, and brown quickly both sides.—*Mrs. J. F. Conroy.*

BOILED VIRGINIA HAM

Scrub thoroughly with stiff brush in luke warm water, being careful to remove every particle of mold. Cover with cold water, adding 1 pint of vinegar, and a tablespoon of herbs. Let simmer slowly, allowing ½ hour to each pound in weight of ham. When done allow ham to remain in water until nearly cold. Peel off rind and sprinkle top with brown sugar and cracker crumbs, or cover with paste made with 1 teaspoonful of browned flour and ½ cup brown sugar moistened with sufficient port wine. Then put into oven to brown and serve hot.—*Mrs. J. P. Chandler.*

VIRGINIA HAM
(10 lbs.)

Scrub ham with warm water and soda. Put 2 pounds carrots, 1 bunch celery, chopped fine, in kettle with ham, and enough water to cover. Boil slowly until tender, about ½ hour for each pound. Half an hour before removing from fire add ½ bottle white wine. Let soak all night in liquid. Next morning take out of liquid, trim off skin, leaving as much of the fat as possible. In evening before roasting pour off any liquid which may have drained off. Cover with bread crumbs and add a few cloves. Brown in oven. A quart of brewer's yeast may be used, and not so much wine.—*Miss Florence Silent.*

BAKED HAM

Boil ham; marinate in white wine, cover with graham flour paste; bake in oven.—*Mrs. Frank Sutphen.*

TO CORN BEEF

Take bone out. Wash meat and pepper it. One onion sliced; 12 garlic; 2 or 3 bay leaves; ½ teaspoon salt peter; ½ teaspoon sugar; whole peppers; cover with salt water. Ready to cook in about 6 days. —*Mrs. Henry Lissner.*

CHOP SUEY

Two pounds beef cut in small pieces, 1 pound fresh pork cut in small pieces, 12 stalks celery cut in small pieces; 6 large onions, slice and fry, do not brown; 1 cup dried mushrooms. (Soak in water 1 hour before adding to stew and cut in small pieces.) Thicken with vermicelli, flavor with 2 tablespoons kitchen bouquet. Cook until soft. Serve with boiled rice.—*Mrs. Charles C. Maxon.*

BAKED VIRGINIA HAM

One small young Virginia ham, 1 gill cider vinegar, 1 gill tarragon vinegar, 12 small chili peppers, 1 large lemon cut in quarters, 1 large Spanish onion cut in halves, 3 bay leaves. Soak the ham over night in cold water deep enough to cover it well and lay it in the water skin side up. In the morning scrub it clean with a stiff brush in fresh cold water. Place in boiler, skin side down, with enough cold water to cover it to the depth of 6 inches. Add the above ingredients, place over a slow fire and cook until the small bone can be removed with the fingers. Remove kettle from fire and let cool in the water. When cold, lift out and remove the rind. Sprinkle the fat with sugar. Place in a moderate oven and let brown. Stand in a cool place for 2 days before cutting.—*Miss Cora Sanders.*

BOILED HAM

Scrub ham thoroughly and put in cold water; add 15 cents brewer's yeast; 2 tablespoons caraway seed; 2 tablespoons cardamon seed; 2 cloves of garlic; 1 cup brown sugar. Boil until tender, and let stand in the water over night. Next morning skin; stick full of cloves and cover with brown sugar into which a little vinegar has been stirred. Bake until brown, watching closely.—*Carrie T. Waddilove.*

HAM LOUIE

Chop finely cold boiled or fried ham. Cover the bottom of a baking dish with the ham and sprinkle over it ½ teaspoon ground cloves; then a layer of currant jelly; then a layer of rich cream sauce; repeat until the dish is filled. Have the last layer jelly and slice over it a few hard boiled eggs. Bake 20 to 30 minutes.—*Mrs. Dan McFarland.*

HAM EN CASSEROLE

Have a slice of ham cut 2 inches thick. Remove the rind. Cover the bottom of a shallow casserole generously with raw sliced potatoes. Place the ham on these and cover with an equal quantity of potatoes. Sprinkle generously with paprika and turn in milk till you can see it nearly to the top of potatoes. Cover casserole and cook slowly 1½ hours.—*Mrs. Charles Pearce.*

HAM

Take slices a quarter of an inch thick of raw ham, cut each slice in half and soak over night in cold water. Stuff each piece with bread, cream and wet mustard; fasten with toothpick, then brown in a frying pan. Add 1 cup brown sugar (light), 1 cup cream and ½ bottle of mustard. Cook slowly for 2 hours, basting often.—*Evelyn Johnstone.*

BAKED SLICE OF HAM WITH APPLES

Place in baking dish a slice of ham 1½ inches thick, sprinkle top with 1 teaspoon dry mustard and 2 tablespoons brown sugar, add tablespoon vinegar and ½ cup water. Bake 40 minutes, basting often. When done serve on hot platter, garnished with peeled baked apple or canned sliced pineapple, fried. To make gravy, add very little water to the gravy the ham was baked in, no thickening. Serve separately.—*Mrs. F. A. Wann.*

HAM

Two thick slices of raw ham, soaked 2 hours. Spread thickly with French mustard; cover with brown sugar, very lightly; place in skillet and cover with water; simmer 2 hours. Be careful at last not to burn. —*Mrs. Philo L. Lindley.*

CHOPS A LA RICHELIEU

Pour tomatoes over thick chops, having seasoned them with pepper and salt. Sprinkle them with green peppers and put in oven for about half hour, basting frequently with gravy. Tomatoes should be thickened first with little butter and flour.—*Mrs. Maurice Hellman.*

STUFFED LAMB CHOPS

Wipe 6 lamb chops, which should be 1½ inches thick, slit, cutting to the bone; fill with a rich bread stuffing and close the edges with bits of truffles, using a larding needle to insert the truffles; broil until tender and serve with a brown mushroom sauce.—*Mrs. W. S. Hook, Jr.*

CHOPS A LA MAINTENON

Put a tablespoon butter in a frying pan; when hot add a tablespoon flour, let the flour cook a few moments, then add four tablespoons chopped mushrooms, 1 teaspoon chopped parsley, ½ teaspoon salt and a dash of pepper. Moisten with 3 tablespoons stock. Mix well together and set aside to cool. Have 6 French chops cut 1 inch thick. With a sharp knife split the chops in two without separating them at the bone. Spread the mushroom mixture between the opened chops, press the edges well together and broil for 8 minutes. Serve with olive sauce.— *Mrs. S. S. Kauffman.*

LEG OF LAMB AND BEANS

Soak pink beans and boil in salted water till tender. Then place a leg of lamb in a roasting pan, with 1 sliced onion round it and pour the beans and their water round the lamb and roast for 2 hours.—*Mrs. Henry Lissner.*

BROILED KIDNEYS, MELBA

Remove the skin from as many kidneys as required; split them lengthwise from round side, and run a skewer through them. Baste with sweet oil, sprinkle with salt and broil over a brisk charcoal fire. When done, remove the skewer and set each kidney on a broiled mushroom, fill cavity of kidney with freshly grated horseradish and surround the whole with pepper sauce.—*Fanny Lovett.*

BREAST OF LAMB

Cut breast of lamb in medium size pieces, put in a kettle and add some of all kinds of vegetables; cover with hot water and cook till meat is tender. Take off and when cool, dip the pieces of lamb in egg, rool in bread crumbs and saute in butter in a skillet. Serve with tomato sauce.—*Mrs. W. G. Ross.*

LAMB OR MUTTON WITH CARROTS OR PEAS

Have a breast of lamb cut in pieces and rub each piece with mixed salt, pepper and ginger. Place in a stew pan and just cover with water. Let it come to a boil and add the carrots, which have been cut into small pieces. Let it stew slowly until perfectly tender, then add the peas and thicken the gravy with a little brown flour.—*Mrs. J. Loew.*

CREAMED LAMB ON TOAST

Put through grinder lean pieces of cold lamb free of gristle. One and one-half cups of meat mixed with 1 egg. Make white sauce, using 1 pound butter, ½ pound flour; blend well together, beat, using enough milk to make the consistency of cream; cook well, add salt and pepper. Mix the prepared meat with the sauce. Cook together until the meat is hot. Place on buttered toast and serve.—*S. McMullin.*

MINCED LAMB WITH FRIED CUCUMBERS

Grind trimmings from roast leg of lamb through meat grinder; fry a few minced onions in butter and add to meat; add one-third as much mashed potatoes; season with pepper, salt, a little mustard, and tomato catsup; moisten with milk and bake till brown on top. Peel cucumbers and cut in six strips; blanch in salt and water; season with pepper; bread in fresh crumbs and fry in butter. Serve with the minced lamb.—*Los Angeles Country Club*

LAMBS' TONGUES WITH SOUR GRAVY

Wash 6 lambs' tongues and put them on the stove with enough cold water to cover. In 1 hour remove and peel. Return to stove with just enough hot water to cover. Cook 45 minutes and add ½ onion minced, 2 bay leaves, 3 or 4 cloves, 3 or 4 whole pepper corns, salt and a little nutmeg. Brown in a skillet 1 tablespoon butter and 1 kitchen spoon flour till golden brown; then slowly stir in ½ glass cold water, being careful to keep from lumping. Add this to the tongues; add 3 tablespoons vinegar and cook 15 minutes or more. Serve with potato pan cakes.—*Mrs. Louis Schwarz.*

ESCOLLOPED LAMB

Cold cooked lamb, gravy, left over tomatoes, salt, pepper, cloves, summer savory, thyme. Cut thin slices of the cold lamb across the grain; remove all skin and gristle. Put into the bottom of a baking dish a layer of the cut meat. Season with salt, pepper, a pinch of cloves, ½ saltspoon summer savory and ½ saltspoon thyme. If there is gravy left from the day before, put some over the meat; if not, sprinkle over a little flour and either water or stock. Add a layer of tomatoes, season with salt, pepper and bits of butter. Alternate the layers until baking dish is filled, having the last layer tomatoes.

Dredge flour on top; bake 45 minutes. Bake slowly and thoroughly.—*Carrie T. Waddilove.*

MIXED GRILL

Sausage in cases, lamb chops, kidneys (split), ham (cut very thin), tomatoes (cut in half), and mushrooms. Broil all and season with butter, salt and pepper.—*Mrs. Russell Taylor.*

MEAT SOUFFLE

Melt 2 tablespoons butter, add 2 tablespoons flour, ½ teaspoon salt and pepper, 1 pint milk. When boiled up add ½ cup stale bread crumbs, 1 tablespoon chopped parsley, ½ teaspoon onion juice. Stir into this 1 pint chopped meat, yolks of 3 eggs, well beaten; whites beaten and folded in. Bake in pudding dish, set in hot water. Bake 25 minutes. Serve with tomato or mushroom sauce.—*Mrs. Harold H. Braly.*

RICE AND MEAT WITH TOMATO SAUCE

One cup rice, 3 cups boiling water, 1 teaspoon salt. Steam 20 minutes. Two cups cooked meat, ½ teaspoon salt, pepper and celery; 1 teaspoon chopped onions, 2 tablespoons cracker crumbs, 2 eggs, 1 cup hot soup. Chop meat, add all seasoning and steam in oven to dry out, about 15 minutes. Line a well greased bread pan with rice, fill in with meat and cover with rice and a well-greased paper. Bake in oven for 45 minutes. Sauce: Steam tomatoes, put in skillet with grease and a little browned flour, add 2 tablespoons tomato catsup, salt, pepper and paprika. Cook about 10 to 15 minutes.—*Mrs. Roland Bishop.*

CURRIED MUTTON BALLS

Grind 2 lbs. mutton, from the leg, very fine; add a tablespoon each of chopped sweet herbs; salt and pepper; 2 tablespoons fine bread crumbs; a well beaten egg; sufficient gravy, made from the bones and trimmings of the mutton, to make a stiff paste. Form into balls and roll in bread crumbs. Put 4 oz. fat into a frying pan, add 1 tablespoon chopped onions, ¼ teaspoon each ground turmeric and chili powder, ½ teaspoon each ground ginger and pepper corns, and ¼ teaspoon ground garlic. Fry these until they color, add 1 tablespoon water and salt to taste. Put in the mutton balls and fry until brown; then pour in 1 cup mutton broth, and simmer about 2 hours. Turn on to a dish and serve with a border of rice.—*Sarah E. Cheney.*

BOILED BREAST OF MUTTON

Cut fat from breast of mutton and bone it. Three tablespoons chopped sweet herbs, 2 sprigs of parsley chopped fine, mixed with 4 tablespoons bread crumbs, salt and pepper to taste; mix these and spread over the boned mutton, and tie round with a strng. Put in a sauce pan of hot water and simmer over a slow fire until tender—about 2 hours. Put on a dish, remove string, pour over a little caper sauce, and serve more sauce in a sauce boat.—*Sarah E. Chency.*

LEG OF MUTTON

Place a leg of mutton in a pan, with some strips of fat bacon on top; underneath put 4 carrots, 2 onions, a bay leaf, a bunch of sweet herbs, and 3 gills of gravy. Place in a hot oven, then reduce heat and cook until tender. Skim the fat from the gravy, pour over the meat and serve.—*Sarah E. Cheney.*

PILLAU
(Indian Dish)

One onion sliced and goldened in 2 ounces butter. In 1 pint of water put ½ pound breast of chicken or mutton, 2 garlic cloves minced, pinch of ginger, 6 large red cardamon seeds chopped. Cook and add a pinch of cinnamon, pepper and salt. Separate liquid and fry meat mixture in the butter that was used for the onions.

To 1 pound of rice already cooked, add the meat mixture, 6 white cardamon seed and a few blanched almonds.—*Mrs. Harry W. Robinson.*

PORK LOAF
(Dutch Recipe)

Make a loaf of ⅓ minced beef, ⅔ minced pork, 2 eggs, 1 slice bread soaked in milk, salt and pepper, and a tiny portion cloves. Place large square of butter on top. Bake 40 minutes, baste with the butter, serve.—*Mrs. J. J. A. Van Kaathoven.*

PORK CHOPS

For each chop use 1 dessert spoonful of Heinz Chili Sauce, ½ teaspoonful of Worcestershire sauce, ½ teaspoonful of walnut catsup; mix well and place evenly over the chops; salt and pepper to taste. Bake 10 minutes in a moderate oven, add ½ cup of water (to 4 chops) and bake 20 minutes longer.—*Mrs. Julia Browne.*

CORN MEAL SCRAPPLE
(Often Called Philadelphia Scrapple)

Two pounds shin of beef, 1 teaspoon salt, 1 medium size onion, ⅛ teaspoon pepper, 2 quarts cold water, 1 cup corn meal.

Method: Cook onion, thinly sliced, in beef marrow or suet. Add to water with meat and bone and cook until meat is tender. Let cool, skim off fat and remove bone. To remaining liquid add enough water to make one quart. Add corn meal, salt and cook one hour. Turn into mold to cool, cut in slices, and fry in pork fat until brown. Serve with or without gravy.—*The Copper Kettle Tea Room.*

CHOP SUEY

Half a pound of pork from the leg, cut into small dice, one large head of celery diced, one onion cut fine. Take a deep frying pan, add dripping and when hot put in pork and cover with cold water; add salt and pepper and let this boil about ten minutes; then add celery and onion and let boil another ten minutes. Keep pan covered while boiling. If water boils away too fast, add boiling water in small quantities. Throw into this a handful of bean sprouts. Cover again and boil about two or three minutes. Place in a deep Chinese bowl and cover with chopped salted almonds. Serve immediately with rice. This whole dish can be cooked in about twenty minutes and should not stand.—*Ann Dare.*

TAMALE PIE

One pound round steak, diced; ½ pound salt pork, diced; 1 chopped onion; 1 tablespoon flour; 1 teaspoon chili powder; butter size of a walnut; 2 eggs; 1½ cups boiling water; 1 cup ripe olives, cut from the seed; corn meal. Brown steak and salt pork in a skillet with butter; add onion and cook until a little brown; add ½ cup boiling water and simmer 2 hours. Add olives and cook a few minutes, then add flour and chili powder thoroughly mixed. Simmer 1 hour; remove from stove, and cool a little; then put into a casserole, add the beaten eggs. Add enough corn meal to 1 cup boiling water to make it the consistency of gruel, and add last. Bake 20 minutes.—*Mrs. W. A. Barker.*

TONGUE

Boil a fresh tongue until you can pierce it with a straw. Make a liquor of 1 can tomatoes, 1 quart water, 4 slices onions, bunch thyme, parsley, summer savory, 2 dozen cloves, salt and pepper to taste. This must be cooked thoroughly about 2 hours. Brown the tongue by dredging flour over it, with a little butter. Then put it in the pot with the prepared sauce and cook for about ½ hour. Before dishing, add 1 wineglass of sherry. Place the tongue on a dish and pour the gravy over it. —*Mrs. W. S. Hook, Jr.*

BOILED TONGUE WITH CHESTNUT DRESSING

Soak a pickeled tongue in fresh water; then place in a sauce pan, cover with boiling water and boil 2 hours. Take out tongue and skin it. Put in a sauce pan 1 sliced carrot, 1 small sliced turnip, 1½ sliced onions, and thyme or marjoram to taste; place the tongue on these, and pour over it enough broth and white wine to half cover it. Place on a slow fire and cook until tongue is tender, turning occasionally. Spread a moderately thick chestnut puree on a platter, place the tongue on it. Add a little more broth to the liquor in the sauce pan, boil well, skim and strain into another sauce pan; reduce to a half glaze, and pour over the tongue, and serve. The chestnuts must be boiled, after being peeled and blanched, then put through a ricer and seasoned with salt, pepper, a little butter, and some of the liquor from the tongue.—*Mrs J. G. Mossin.*

SAUSAGE

Two pounds pork (shoulder), 1 dessert spoon salt, 1 tablespoon leaf sage, 1 teaspoon black pepper. Put the meat, fat and lean, through the meat chopper; add sage, crushed very fine; add pepper and salt. Mix all well.—*Josephine Smith.*

TAMALE PIE

One pound shoulder steak, 1 pound pork shoulder, 6 dried chilis, 24 olives, 36 raisins, 2 cloves garlic, ¼ cup lard, 1 cup corn meal, Cut meat into cubes, cover with boiling water, 6 cups. Cook 2½ hours. Salt to taste. Thicken gravy with 3 tablespoons corn meal; boil peppers until tender, rub through sieve; add garlic, peppers, olives, raisins to meat. Take 2 cups boiling water, add the butter and lard, then gradually add meal. Let cook 15 minutes, salt to taste. Let cool enough to line a baking pan, leaving some for top of pie; put in meat, etc.; cover with rest of meal. Bake 1 hour in slow oven. Serves 6.—*Mrs. J. C. Page.*

JELLIED TONGUE

Select a nice fresh tongue, wash and boil it till it is tender enough to skin easily. Add to water in which tongue is boiled, 1 onion, 3 pieces parsley, 1 bay leaf, 1 sprig mint, a little green pepper, salt and pepper to taste. Line a mould the size required to hold the tongue, with stuffed olives and sliced hard boiled eggs. Boil down 2 cups of the liquor until reduced to 1 cup, add ½ teaspoon gelatine, which has previously been soaked in cold water, to the stock. Pour over tongue, and let stand until well set. Turn out of dish, garnish with parsley.—*Caroline Tuckey.*

BLANQUET OF VEAL A L'ANCIENNE

Cut the veal tendrons into pieces, then slightly blanch them, cool them and put into a saucepan with enough white stock to cover, add a little salt and set to boil. Skim, add 1 carrot, one onion and a faggot, and cook for one and one-half hours. Prepare a white roux with ½ oz. of butter and ½ oz. flour, moisten with 1 pint of veal liquor; add 1 oz. of mushrooms, parsnips, and cook for a quarter of an hour. Transfer the pieces of veal one by one to a sauce pan with twelve small cooked onions and twelve white cooked mushrooms. Finish the sauce with a half pint of cream, two egg yolks and a few drops of lemon juice. Strain it over the veal and its garnish, heat without boiling. Serve sprinkled with a pinch of parsley. Serve noodles in butter on the side. —*Joseph Boggia, Chef, The Plaza.*

VITELLA SALTATA

A slice of lean veal from the round, cut in squares; have hot oil ready in frying pan and fry quickly for 10 or 15 minutes; then add a couple of sliced tomatoes and fry together another five minutes.—*Mrs. Secundo Guasti.*

VEAL CUTLETS HOLSTEIN

Bread and fry cutlets, cut in round pieces; on top of each put a fried egg. Serve with a nice tomato sauce. Garnish with beets, thin slices of lemon on which you have put a few capers, and around the latter curl a sardellen and midget pickles cut in fans.—*Mrs. J. Loew.*

VEAL BIRDS

A slice of veal from the loin, cut very thin. Remove bones, skin and fat, then pound until ¼ inch thick. Cut into pieces 2½ inches by 4 inches. Chop the trimmings fine, with an inch cube of fat salt pork to each bird; add half as much fine cracker crumbs as there is meat. Season highly with salt, pepper, cayenne, lemon and onion; moisten with 1 egg and a little hot water. Spread the mixture on each piece of veal, nearly to the edge; roll up and tie, or fasten with skewers. Fry slowly in butter until a golden brown; then half cover with cream and simmer 15 or 20 minutes. Remove strings or skewers, and serve on toast with lemon, and the gravy poured over them.—*Mrs. Mathew T. Allen.*

SCALLOPS OF VEAL

Brown veal in butter or oil, add a little flour, stir, then add a tablespoon of tomato preserves, 2 tablespoons vermouth, 1 glass white wine and 1 can mushrooms, a little chopped parsley. Add small clove of garlic, season with pepper and salt and cook slowly about ½ hour.—*Mrs. Secundo Guasti.*

CURRIED VEAL, INDIAN STYLE

Cut 2 pounds veal in pieces, place in a stew pan, cover with warm water, season with salt and pepper and a small bouquet of herbs, add 6 small onions; cook 25 minutes. Prepare a white sauce with 1 tablespoon each butter and flour and the liquor from the veal; add 1 teaspoon curry powder, and the yolks of 3 eggs, beating as they are put in. Place the veal on a platter, pour over the sauce and serve with a border of boiled rice.—*Sarah E. Cheney.*

FORCE MEAT

Grind or chop finely veal, chicken, pork or mixture of all, add to meat 1 cup of crumbs and a little chopped parsley, season with salt, thyme, pepper and a little onion juice. Bits of tongue or ham are very nice to add. Use 2 cups of meat to 1 of crumbs and the above seasoning, moisten with stock or cream.—*Mrs. W. S. Hook, Jr.*

BERNAISE SAUCE

Cream two ounces of fresh butter with a scant teaspoon each of salt and pepper. Add the yolks of 4 eggs, stir until light, add a tablespoon of finely chopped onion, juice of a quarter of a lemon, and stir into the mixture two tablespoons tarragon vinegar, and one of water (which have been heated together). Put on the stove in a double boiler, stir until it begins to boil, then add half a teaspoonful of beef extract, stir until thick and serve hot or cold.—*Mrs. Maurice Hellman.*

BERNAISE SAUCE

Two tablespoons tarragon vinegar, 2 tablespoons white wine vinegar, 2 or 3 shallots chopped very fine (chives or middle of green onions will do). Simmer in the vinegar. Add a few pepper corns, ground, and pinch of salt. Boil down to half. Strain to clear liquor. Put into double boiler, add yolks of 3 eggs, well beaten. When half cooked work in equal quantity of butter (in small pieces). Remove the instant it thickens.—*Mrs. R. J. Schweppe.*

CLARET SAUCE

Two tablespoons corn starch and 2 tablespoons butter stirred together; 2 cups claret; 2 glasses currant jelly; cook in a double boiler until thick as custard.—*Mrs. B. L. Harding.*

SAUCE FOR BOILED HAM

Brown 2 tablespoons flour in 1 tablespoon butter; add 2 cups soup stock; ½ cup champagne; ½ glass currant jelly; a dash each of cayenne, mustard and lemon juice. Serve hot with ham. Cider may be substituted for the wine.—*Josephine Smith.*

HORSERADISH SAUCE FOR BOILED OR CORNED BEEF

Three tablespoons horseradish (evaporated will do if fresh is unobtainable), 1 tablespoon cream (whipped), 2 tablespoons mild vinegar, 1 tablespoon sugar, 1 teaspoon salt.—*Mrs. B. L. Harding.*

FRESH MUSHROOMS TO SERVE WITH FILET OF BEEF

Fresh mushrooms. Delicately peel and trim ends of stems, do not remove them. Put side by side in a dripping pan with salt, pepper and a lump of butter on each. Place in a hot oven for 12 minutes. Garnish the top of filet with two rows mushrooms and put the others around it on the platter. Pour over filet the pan juice of the mushrooms.—*Mrs. E. C. Thom.*

YORKSHIRE PUDDING TO SERVE WITH ROAST BEEF

Six tablespoons flour, 3 eggs, ½ teaspoon salt, 1 pint milk. Put flour in bowl and beat in the eggs. Add milk and salt; grease a cold pan very well and pour in batter. Cook in slow oven 30 minutes.—*—Josephine Smith.*

YORKSHIRE PUDDING

Five heaping tablespoons flour, 3 eggs, 1 pint milk and a little salt. Put the eggs, flour and a little of the milk into a bowl and beat with a spoon; add the remainder of the milk. One-half hour before the roast beef is done, pour this mixture into a separate dripping pan into which has been poured enough drippings from the roast beef to make it ¾ inches deep in the pan. Have the grease sizzling and bake 30 minutes, cut in squares and serve on platter round the beef.—*Caroline Tuckey.*

MINT JELLY TO SERVE WITH SPRING LAMB

Dissolve ¼ package gelatine in cold water. Boil 1 cup granulated sugar, 1 cup vinegar, 5 or 6 minutes; add gelatine, ¼ teaspoon salt and paprika; stir until dissolved. Add 3 cups chopped mint and enough green vegetable color to tint; stir occasionally till it begins to thicken; turn into moulds; set on ice; garnish with mint tops. Serve with roast spring lamb.—*Mrs. Henry O'Melveny.*

PAINTED LADIES

Whole (pared) apples cooked in syrup, under cover in the oven; when done, each side is colored with red jelly diluted with wine. Can be served with meat or game, either hot or cold.—*Mrs. Michael J. Connell.*

A LA BORDELAISE

Any sort of cold meat, fowl or lobster cut into dice. To 1 pint of the dice, use 1 tablespoon butter and 1 of flour, cooked in a chafing dish—or stew pan—till it bubbles, add 1 pint stock or cream, 1 tablespoon minced ham, 1 clove garlic—split—1 teaspoon onion juice, 1 teaspoon mushroom catsup, 1 teaspoon Worcestershire sauce, ½ can button mushrooms and the meat. Cook till hot and serve on toast.—*Mrs. F. H. Reilley.*

COL. HATHAWAY'S ROAST BEEF SAUCE

One small teacupful vinegar, eight heaping teaspoons sugar, two teaspoons prepared mustard, one tablespoon Worcestershire sauce, one tablespoon tomato catsup, one heaping teaspoonful salt, and a little pepper. If the vinegar is very sour add a little more sugar.—*Mrs. Mossin.*

QUENELLES

Some cold white meat of fowls or veal, 1 cup fine bread crumbs, 3 tablespoons cream or milk, 2 tablespoons melted butter, 1 egg well beaten, 1 cup well flavored gravy, pepper and salt. Chop the meat very fine. Wet the crumbs with milk and drain as dry as you can. Work into this paste the meat and egg, seasoning well. Flour your hands and make the mixture into balls, rolling these in flour when formed. Have ready, gravy hot in a saucepan, drop in the quenelles and boil fast 5 minutes. Take them up and pile upon a hot dish; thicken the gravy with browned flour; boil up once and pour over them.—*Mrs. S. N. Loew.*

CHICKEN A LA BECKER

Bone as many breasts of uncooked chicken as required and place each on a slice of raw ham which has been cut about ¼ inch thick. Broil in oven until tender and well done, remove and place each on slice of toast. Pour over all a thick cream sauce in which some fresh broiled mushrooms have been quartered. Serve with small fried potato croquettes.—*Mrs. W. S. Hook, Jr.*

CURRIED APPLES

Cut 8 apples in half, remove core (making bowl), fill from a mixture of 1 cup brown sugar, 1 tablespoon butter and 1½ teaspoons curry powder. Bake 20 minutes. Serve with lamb.—*Mrs. Donald Frick.*

BREAST OF CHICKEN VAN NUYS
(For 6 Persons)

Remove the breast of three 2½ pound chickens; in doing so leave the skin from the legs attached to the breasts; spread out on table, skin side down; season with salt and pepper and place on each breast a dressing made from foies gras and fine herbs, using half and half; turn the extra skin over this and sew up; place in a broiler and cook over moderate fire; serve on a slice of broiled Virginia ham, with paprika sauce underneath and on top 3 broiled fresh mushrooms.—*Thomas Cooney, Chef.*

BONED BROILED CHICKEN WITH MUSHROOM SAUCE

Bone 3 large young chickens each weighing 1½ pounds; season with salt, pepper and put in a cool place until wanted; peel 1 pound mushrooms and quarter. Make a sauce of the following: Melt 1 tablespoonful butter, add 1 tablespoon flour and let the mixture come to a boil, then add 1 pint clear rich consomme. When it boils add mushrooms; let them simmer 5 minutes, then add ½ cup rich cream. Broil chickens, brush over with melted butter and set in a pan in the oven to keep hot. Have some nice pieces of toast, cut the chickens in halves and put them on toast around the platter. Put the mushrooms and sauce in the center and serve very hot. Garnish with parsley. —*Mrs. A. Brownstein.*

CHICKEN IN WHITE SAUCE EN CASSEROLE

Skin squab chicken; tie in a cloth; put in covered boiler and simmer until tender; place in casserole, cover with rich white sauce to which has been added sliced mushrooms, and few spoons green peas. Allow one large mushroom and about one tablespoon green peas to each chicken.—*Miriam De Lisser.*

CHICKEN EN CASSEROLE

Separate a chicken at the joints and wipe each piece with a wet cloth. Brown delicately in butter and place in casserole with a pint of white stock. Cover and let cook in a moderate oven 1¼ hours. Brown 2 dozen potato balls, some mushrooms, 1 dozen carrot balls, and 6 small peeled onions in 2 or 3 tablespoons butter. Add these with some salt to casserole and return to oven for another half hour. The casserole should not be open until it reaches the table.—*Mrs. Wellington Morse.*

CHICKEN FRICASSEE

Brown a chicken, 2 onions, 2 tablespoons flour and put them into a Dutch oven. Cover the chicken with water, season with salt and pepper, and cook 2 or 3 hours.—*Mrs. Henry Lissner.*

CHICKEN FRICASSEE

Joint the fowl, season well with salt, pepper and one onion, dredge each piece with flour. Brown in butter or fat, add enough boiling water to stew; let cook until tender. Remove the onion, and if desired add mushrooms; if not, serve with finely chopped parsley.—*Mrs. Maurice Hellman.*

CHICKEN FRICASSEE, ITALIAN

Cut up 2 large chickens, season with salt and pepper; put in a pan with 1 quart cocoanut milk; 1 pinch cinnamon; ¼ teaspoon fresh coriander, ¼ teaspoon powdered saffron; a bit of pimiento, and boil until tender. At the last moment thicken with the yolks of 4 eggs mixed with ½ pint cocoanut cream. Keep hot but do not boil or it will curdle. To obtain cocoanut cream, scrape 3 cocoanuts, add 3 pints water; stir well, strain and let stand 3 hours; then skim off the cream. Serve on a chop platter, with smaller dishes containing chopped cocoanut, pimiento paste and chopped onion with a red pepper sauce.

VERMICELLI CHICKEN FRICASSEE

One 3 pound chicken, ½ pound vermicelli, 2 onions, 3 green peppers, 1 quart tomatoes, 1 clove garlic, 2 teaspoons salt, ¼ teaspoon pepper, grated Parmesan or American cheese. Dissect the chicken as for fricassee; put into good sized stew pot, cover with boiling water and let it cook half done, or about 60 minutes. Turn in the tomatoes, onions, green peppers and garlic, chopped together, and cook about 30 minutes, then add the vermicelli and boil until it is tender, turn into a baking dish, dot with butter, cover thickly with the cheese and let it brown slightly in hot oven.—*Mrs. John G. Mott.*

FRIED CHICKEN AND GUMBO

Cut up two young chickens and fry in skillet; when brown put in pot with 1 quart of finely sliced okra, 4 large tomatoes and 2 onions chopped fine; cover with boiling water; simmer for 3 hours, and keep the kettle tightly closed. Add boiling water as it wastes. Season with salt and a little butter and flour rubbed together; serve with boiled rice.—*Mrs. Henry O'Melveny.*

CHICKEN LOAF, TARTARE SAUCE

Two cups cold cooked macaroni, 2 cups cold cooked chicken or other meat, 1 egg, 1 cup soft bread crumbs, ¼ cup melted butter or other fat, 1 teaspoonful chopped parsley, salt and pepper to taste. Mix in order given, add 2 tablespoons boiling water, then pack into well buttered mold and bake. Set in pan of water, covered with a paper, in moderate oven. When firm remove from mold. Serve slices with tartare sauce made of ½ cup thick mayonnaise dressing to which ½ tablespoon each of parsley, olives, capers, pickles, have been added, and ½ teaspoon of onion pulp or mixed with a teaspoon tarragon vinegar stirred in just before serving.—*Mrs. Charles Pearce.*

CHICKEN ITALIENNE

Joint chicken; flour and season pieces, and fry until tender. Chop one green chili pepper and two small onions, and simmer in one-half can of tomatoes. Strain and pour over chicken, and serve. Top with crisp slices of bacon.—*Mrs. Edward McKee.*

JAMBALAYA OF CHICKEN

Cut in pieces a young chicken and slices of raw ham. Fry the whole in hot lard and set aside. In the same lard fry an onion and a tomato; when nearly done add a cupful of rice, the chicken and ham, and let all fry together, stirring constantly. Add enough water to cover the whole and let boil slowly until done. Season with strong pepper, bay leaves, chopped parsley and thyme. When cooked let dry a little and serve hot.—*Mrs. Secundo Guasti.*

CHICKEN A LA MARENGO

Two tender chickens cut in small pieces; roll in flour and fry in 4 tablespoons olive oil until nicely browned on both sides. Add a bean of garlic, chopped fine; 8 shallots, 7 small tomatoes, pared; ½ cup blanched almonds, ½ cup mushrooms, ½ cup olives with stones taken out; ½ cup raisins, stoned; ½ bay leaf, ½ teaspoon parsley, chopped fine; 4 corn peppers. Highly season with pepper and salt, a suspicion of all kinds of spices, ½ cup sherry wine, 1 cup boullion. Cook slowly, keep covered tightly, let simmer for about 2 hours. Just before dishing up put in the other ½ cup sherry and let come to a boil. To be served with plain boiled rice.—*Mrs. F. S. Hicks.*

CHICKEN A LA MARENGO

Two chickens; two tablespoons of butter; two tablespoons of onions; four tablespoons of flour; one quart stock or water; one cup of strained tomatoes; one cup mushrooms; olives. Singe and cut up the chicken; roll the pieces in flour and fry a nice brown. Brown the onions in the butter, add flour and stock, simmer 5 minutes; season, add the tomatoes, pour over the chicken; cook twenty minutes, add mushrooms and olives.—*Mrs. Maurice Hellman.*

CHICKEN SAUTE A LA MARENGO
(For Ten Persons)

Take three chickens, each cut in eight pieces. Put half gallon sweet oil in shallow saucepan. When oil is quite hot put in chicken and let cook until well browned. Season with salt, pepper, nutmeg and a bouquet composed of thyme, parsley and garlic. Add three tablespoonfuls of flour. Cover the whole well with good stock and add one-half can puree of tomatoes, half bottle of white wine, Chablis preferred; garnish with small onions, mushrooms, peeled olives and truffles. Serve with crouton or heart shaped toast fried in butter, with one egg poached in lard to each person.—*Mrs. Secundo Guasti.*

CHICKEN MOUSSE

Mince and pound the breast of chicken. One envelope gelatine soaked in ½ cup cold water, dissolved in 1 cup boiling water and strained. Add ½ cup chicken stock. When cool and about to jell, add 1 pint whipped cream and the chicken. Put in a hollow mold, and when serving fill the center with highly seasoned mayonnaise and a picket fence of asparagus tips. On the outer edge of the mold put rosettes of lettuce leaves.—*Anna Hare.*

CHICKEN MOUSSE COLD

Scald 1 cup of cream or well reduced chicken stock (or use ½ cup of each) beat the yolks of three eggs slightly, add ¼ teaspoonful each of common salt and celery salt and a dash of paprika and cook in the hot liquid, stirring constantly until the mixture coats the spoon. Remove from the fire and add ¼ of 2 ounce package of gelatine, softened in ¼ cup of chicken liquor or water. Strain it over half cup (4 ounces) of cooked chicken (white meat) chopped and pounded in a mortar and strained through a sieve. Stir over ice water until the mixture is perfectly smooth and begins to set Then fold into it 1 cup of double cream or 1 cup of cream whipped, if the cream is measured after whipping the mousse will be firmer than if measured before. But it will be firm enough to hold its shape either way. Mold in any shape preferred and serve mayonnaise with it. Serve as cold meat, or a salad, or serve with a green salad.—*Mrs. W. E. Dunn.*

CHICKEN PIE, CUBAN STYLE

Boil a good sized chicken until tender, drain and remove bones. Put 2 tablespoons of lard in frying pan, slice 1 large onion very fine, brown, then add 2 large tomatoes cut fine. Olives, raisins and almonds to taste, cook for a few minutes, then put in chicken and cook a few minutes more. Salt and pepper to taste. Make a paste of ½ pound flour, ⅛ pound sugar, ⅛ pound butter, ½ pound lard, 1 egg, ½ teaspoon salt, ¼ cup sherry. Roll about ¼ inch thick, line the bottom of a baking pan and bake; when cold line the side with paste, put in the chicken, then cover with paste and bake about 40 minutes.—*Mrs. Duque.*

AN OLD FASHIONED CHICKEN PIE

Cook chicken and remove bones. Three tablespoons each of butter and flour stirred together on the stove until it bubbles, then add 3 cups of stock and salt and pepper to taste. Put chicken and sauce in a baking dish and leave on the top of the stove while preparing the following crust. One-half teaspoon salt; 2 teaspoons baking powder; 1 egg; ¾ cup of milk; 2 tablespoons butter; add baking powder and salt to flour and rub in butter; put beaten egg in milk and stir into flour mixture quickly. Drop the batter over the chicken while it is boiling, then put in the oven and bake 30 minutes, or till the crust is brown.—*Mrs. Robert I. Rogers.*

PAPRIKA CHICKEN

Season chicken as for fricassee. Put in casserole butter the size of an egg, 1 large onion, finely sliced, and let it get yellow. Add ¾ teaspoon of paprika. Sprinkle chicken with 1 tablespoon of flour. Add 1 large cup sour cream, enough soup or water to make gravy even with chicken. Cook slowly for about 3 hours.—*Mrs. E. Gerson.*

SOUTHERN CHICKEN PIE

Joint and fry young chicken. Bake lower crust in deep pan, put in chicken, then layer of cooked small onions, carrots, small pieces of potatoes, on top place shredded green peppers and pimientoes; over this pour a brown gravy, until pan is ⅔ full, cover with top crust, bake about 15 minutes, or until brown. Cook all vegetables before putting in pan.—*Mrs. Barbee Hook.*

POULET POLONAISE

One chicken, one minced onion; 1 cup sifted bread crumbs; 2 oz. butter; 1 large spoon of stock; mix all these thoroughly, and put in a casserole with the chicken dressed as for baking. Let cook slowly 2 hours and serve the chicken on a platter with the bread crumbs round it. If liked, a little chopped parsley, celery and a little lemon juice may be added to the crumbs.—*Minnie M. Ross.*

PRESSED CHICKEN

Add to a chicken just enough hot water to cover; simmer till the meat drops from the bones; remove chicken from liquor and chop both white and dark meat—after all the skin and bones have been removed; season with salt, paprika and ¼ teaspoon grated onion juice; simmer liquor down to ½ pint; then mix with chicken and pack in a loaf pan; place weight on top for 12 hours; unmold and garnish with parsley.—*Caroline Tuckey.*

SPRING CHICKEN SAUTE DUMAS

Singe and draw a 2 pound chicken. Cut up the breast and legs; season with salt and pepper. Heat a lump of butter in a saucepan, put in the chicken and brown on both sides. Chop some dry shallots and fresh mushrooms, add to the chicken, and let cook for about 5 minutes with a teaspoonful of flour. Then add well seasoned chicken stock, stir and let simmer for ½ hour. Skim all the fat off and keep the chicken well covered with the sauce. When done take out the chicken and finish the sauce with 2 yolks of eggs diluted with a little cream; add some chopped tarragon. Serve in a border of rice made as follows; cook together a little chopped onion, green pepper, raw ham, and the livers of the chicken about 5 minutes. Add ½ cup of well washed rice, pint and a half of chicken stock; cover and finish cooking in the oven. Before serving mix in a little grated Parmesan cheese.—*Eugene Vondersche, Chef.*

CHICKEN WITH RICE CREOLE

Wash one cup rice thoroughly, put on in 1 quart of cold water, quickly bring to a boil and then drain and rinse in cold water. Fry 1 chopped onion, with the rice, in ¼ cup olive oil, till slightly brown. Add 3 cups broth; 1 cup tomato puree; 1 sprig of parsley; 1 chopped green pepper; ½ teaspoon salt. Cook slowly in the oven in a covered casserole—or covered saucepan. When done remove parsley, pack in buttered molds and serve with fricasseed chicken. Or use a spring form, packing the rice in the outside and heaping the chicken in the middle.—*Mrs. Walter Leeds.*

CHICKEN SAUTE

One chicken, seasoned with salt and pepper, dipped in flour. Smother slowly in a casserole with brown butter. Keep pot covered. Let simmer for about 20 minutes. Chop little parsley, chili pepper, pinch of garlic and little of the green of the young onion; sprinkle over chicken and stir well. Add a little sauterne to the chicken and a little demi-glace and let it finish together. You may add mushrooms if in season.—*Mrs. Howard Huntington.*

CHICKEN SAUTE, CLEVELAND

Cut up the chicken and season well; brown it lightly in butter, adding some chopped shallots, green peppers cut in dice, and whole small fresh mushrooms; then add cream to cover and cook slowly till tender. Take out the chicken and reduce the sauce to ⅓; then add some puree of sweet pepper, cover the chicken with sauce and serve hot.—*M. Gotwalt, Chef-Steward, Hotel Belmont, New York.*

PEASANT CHICKEN

Chop an onion and one small green pepper, fine. Put dripping from beef or pork into a deep skillet and when hot put in onion and pepper. Let brown a little and place on this a young chicken, cut into pieces; season with pepper and salt. Pour over this water in which a cabbage has been boiled (not longer than half an hour's time) or soup stock, sprinkle thyme over chicken and let simmer until chicken is tender. Add a half a can of tomatoes and simmer until the consistency of thick cream. When ready, serve on platter, sprinkle Parmesan cheese over all, and garnish with parsley.—*Ann Dare.*

CHICKEN, SERBIAN STYLE

Put into a skillet a generous slice of salt pork and fry a few minutes. Then add a chopped carrot, a little chopped parsley, small chopped onion and a tiny clove of garlic. Joint a fowl and put it into the skillet. Place in the oven and cook for an hour. Peel and seed 3 large tomatoes and add to chicken, add enough water to baste frequently. Boil rice in separate pan, drain and add small pieces of broiled bacon. When chicken is thoroughly cooked, place on platter and surround with rice. Pour gravy from pan over chicken and serve.

CHICKEN SPANISH

Cut up and season with salt and pepper 2 medium size broilers; fry them in 3 tablespoons butter. Remove chicken, add 3 tablespoons flour to the butter in the pan, then pour in enough boiling water to make a thick gravy and put back the chicken. Cut up 1 large onion, 1 head garlic, 3 large tomatoes, 2 green peppers and fry in a little butter. When well cooked add to the chicken, stir, let simmer 40 minutes, and serve.—*Mrs. H. H. Cotton.*

CHICKEN SUPREME

Take 2½ pound fryer, bone it and cut in pieces, sprinkle with salt and pepper, and roll in egg diluted with a little milk, then in fine bread crumbs. Baste with melted butter, put in a moderate oven and cook until tender. Broil slices of boiled ham cut rather thick. Serve the chicken on the slices of ham, with Sauce Supreme.—*Althea Weeks.*

CHICKEN SUPREME

Allow ½ spring chicken for each person. Take out all of bone and do not break the skin. Filling: Take the breast of large soup chicken and chop very fine. Soak 2 slices of bread in milk. After this has been squeezed, add 2 well-beaten yolks and stiffly beaten whites, salt and pepper to taste; also 1 cup cream. Stuff the half spring chickens with this and sew together, or put together with little wooden toothpicks. It is to be folded between the meat and the skin of the chickens. This amount is sufficient for about 8 or 10 chickens. This should be prepared early in the day. Put a large slice of butter in an iron pot and let them steam slowly, adding 1 cup good soup stock, made from all the bones cut out, and the rest of the hen used for the stuffing. Let them cook slowly and steadily for 1 hour, and then serve with a rich poulette sauce, adding either asparagus tips or fresh mushrooms on the side. This should be served with glass bells.—*Mrs. Maurice Hellman.*

CHICKEN TERRAPIN

The white meat of two large chickens, cut size of dice. Two cans mushrooms, cut the same size, heated in their own liquor and drained. Mix them with the chicken, using a silver fork. Have prepared the following dressing: One pint rich cream, brought to the boiling point and thickened with enough flour to make consistency of mayonnaise, 2 tablespoons flour may be sufficient. Season with salt and cayenne pepper. When the mixture is cool (not cold) add a tablespoon lemon juice, more if desired. Mix all together before mixture is entirely cold. Place on ice to chill. Serve on lettuce.—*Mrs. F. A. Wann.*

CHICKEN TAMALES IN CASSEROLE

Line a mold with wet cornmeal mixed with soup or gravy. Cut up chicken raw. Make layers of chicken, olives and raisins, pour chile con carne sauce over all. Cook in the oven in water about 3 hours.—*Mrs. E. Gerson.*

CHICKEN TERRAPIN

Cut up a pint of the dark part of a cooked chicken—that cooked in a casserole is preferable—season with salt, a sprinkle each of black and cayenne pepper, two tablespoonfuls of minced parsley, a teaspoonful of onion juice, a pinch of mace or grating of nutmeg. Mix all this together, stir in two tablespoonfuls of the chicken juice from the casserole, pack in a bowl and set away. When ready to serve beat two eggs. Put the chafing dish blazer over the flame, put in a rounding tablespoonful of flour blended with a heaping tablespoonful of butter, cook until it bubbles and add a half cupful of milk; boil until smooth, then stir in a half cupful of thin cream. When this is hot, beat in the eggs. Set the blazer over the hot water pan and stir until the eggs are set and the sauce creamy, which should be in about 2 minutes; then add four tablespoonfuls of Madeira or sherry and put in the chickens; add more salt, if needed. As soon as the chicken is heated thoroughly, turn out the flame. The dark meat of a tender, roasted turkey may be used instead of chicken. Use the breast for sandwiches, or Supreme.—*Charles W. Ogroski (Bolsa Chica Gun Club).*

RICE AND CHICKEN A LA VALENCIANA

Take a young chicken about 3 pounds, cut in small pieces, and salt. One onion, cut fine, fry until brown, in 1 tablespoon each of lard and butter. Put chicken in; when brown add 2 large tomatoes, cut fine. Cook for 20 minutes. Wash well 2 cups rice, let soak in cold water for ¼ hour, drain water off, put in (preferably) iron kettle, strain gravy from chicken into it until 1 inch over the rice. Put chicken in rice (take tomatoes and onions away), stir well, salt to taste. Cook quickly until dry, then put ½ tablespoon of lard on top of rice. Cover well and steam until tender.—*Mrs. Duque.*

DUCKLING BIGARDE

Braise a duckling for about 40 to 45 minutes, then strain the gravy. Skim off the fat, thicken with arrowroot. To this add 1 teaspoon currant jelly and grated rind of 2 oranges, 1 lemon cut julienne and parboiled. Add this to sauce, season to taste. A little port will help make it better. Cover duckling with sliced oranges, pour sauce over all, serve very hot.—*Joseph Boggia, Chef, The Plaza.*

WILD GOOSE

One young big goose, 1 lemon, 2 tablespoons salt, 8 ounces plums, 2 quarts fresh apples, 1½ quarts stock or water. Clean the goose, wash and wipe quite dry. Rub with lemon, inside and outside; sprinkle with a little salt. Wash the fruit, fill the goose with them, tie up neatly and tie the legs under the fowl. Put in the pan and roast in hot oven slowly. When a fine brown sprinkle with the rest of the salt. Baste with its own boiling gravy and cook for three or four hours, basting every ten minutes. Cut the goose in pieces, placing it on the platter to form whole, garnish with plums, strain and skim the gravy, serve as it is or thicken as usual.—*Mrs. Michael J. Connell.*

WILD DUCK WITH PRESS

Take fat duck and stuff with one-half onion (split) and several branches of celery. Lay thin piece of fat salt pork on breast. Place in very hot oven for from 17 to 19 minutes. Remove duck and slip off the breasts. Then put carcass in duck press and press juices from the bones and the legs. Have aluminum skillet on stove very hot. Put in ¼ glass of currant jelly and juice from 2 ducks. Stir fast until consistency is just right. Then add considerable salt, pepper and paprika. Also a few drops of lime juice aids materially. Pour over breasts of ducks on serving plate and serve immediately with wild rice and hominy grits.

Note: In cooking wild rice, it should be washed in five waters before cooking to properly remove the hulls.—*Robert D. Clarke.*

BREAST OF GUINEA CHICKEN, CUMBERLAND

Clean and singe a medium size guinea chicken. Remove the breast. Season with salt, pepper and powdered mace. Saute in butter until brown on one side; turn them over and lay one slice of raw Virginia ham on each breast; finish cooking in a hot oven. When done, take out and make the sauce with the drippings as follows: Chop some dry shallots, fry in butter in which the chicken was cooked, moisten with a little orange juice, then add 1 teaspoonful of currant jelly and some good brown stock made with the bones of the guinea chicken; cut the peelings of ½ orange in very small julienne and add to the sauce, season with salt, pepper and a pinch of ginger. When serving put the ham on toast, breast on top of the ham, quartered orange on each side and pour some of the sauce over all, and serve the rest on the side.—*Eugene Vondersche.*

POTTED PIGEONS

For 6 pigeons, thicken 1 quart soup stock (well flavored with bay leaf and onion) with 3 tablespoons butter and 2 tablespoons flour, mixed. Brush the pigeons with butter, brown under the broiler, place in a roasting pan, pour the gravy you have made over the pigeons, cover the pan and cook in a slow oven for 4 hours. Baste every 20 minutes. Serve on a platter and cover pigeons with gravy.—*Mrs. Louis Cass.*

MARYLAND RABBIT

Cut up 2 young rabbits in pieces suitable for serving and soak in 3 pints cold water with 1½ tablespoons salt added, about 3 hours, if you can keep it very cold. Drain. Wipe dry, sprinkle with salt and roll each piece in flour. Dip in beaten egg diluted with 2 tablespoons of water, and then in soft fine bread crumbs, made from inside loaf 24 hours old. Place in a well-greased pan, use corn oil if possible; cover with greased paper and bake in a quick oven till well done, basting twice with corn oil and hot water, or butter and hot water. Remove to platter and make gravy in pan. Serve with slices of canned pineapple, drained from syrup and dried on towel, and sauted in butter or other fat.—*Mrs. Charles Pearce.*

RABBIT AUX RAISINS

Disjoint the rabbit, fry with 4 tablespoons olive oil, 6 peppers, 1 sliced onion, 1 bay leaf, 1 tablespoon chopped parsley, a pinch salt; when the meat is light brown remove it. Make a sauce by stirring into the oil, 2 tablespoons flour, 1 tablespoon English table sauce, 1 teaspoon kitchen bouquet, 2 cups meat stock; stir and bring to a boil. Add rabbit and let simmer. Add 1 tablespoon capers and 4 tablespoons seedless raisins, bring to a boil and serve garnished with sliced lemon.—*Mrs. J. J. A. Van Kaathoven.*

TURKEY TETRAZZINI

Melt 3 tablespoons of butter and 2 tablespoons of flour, then add 1 cup thin cream. Bring to boiling point, stirring constantly. Season with 1 teaspoon salt, ¼ teaspoon celery salt, ⅛ teaspoon black pepper. Have 1 cup cold turkey and ½ cup cold cooked spaghetti cut in small pieces in a deep bowl; add the sauce while hot and ½ cup canned mushrooms, cut fine. Mix well, put in small ramekins, sprinkle with fine cracker crumbs and grated cheese, bake till well browned.—*Mrs. Charles Pearce.*

ROAST VENISON

A haunch of venison should hang in a sweetly aired, cool place for at least 4 or 5 days, but should not hang too long. Not many tastes are keyed up to "high" pitch. About 24 hours before cooking, prepare as follows:

Soak in a crock with cut spring vegetables and spices, onions, small carrots, parsley, celery, radish, onion tops (do not use beets, cabbage or turnip), green peppers (if in season), crushed whole pepper, salt, garlic, and two quarts of new claret, with Mr. Volstead's consent—otherwise use a quart of vinegar and a quart of water.

About an hour before time for roasting, take venison from crock, drain off. Prepare in roasting pan with few pieces of fat bacon, rubbed with garlic, a few onions in roasting pan. Roast in a very hot oven, 22 minutes.

Venison has a better flavor "underdone" than "overdone."

Roast leg of lamb or young mutton treated in same way is delicious. Serve with a fresh mushroom sauce, or a sweet hot jelly sauce mixed as follows: Beat a large spoonful English mustard into a cup of currant jelly.

Venison is best suited to a "three course dinner.—*Mrs. E. Avery McCarthy.*

JELLY TO SERVE WITH GAME

To currant jelly add a pinch of English mustard, a few drops of olive oil, mix well together.—*Mrs. W. S. Hook, Jr.*

SAUCE FOR GAME

Take favorite jelly to which add dry mustard to taste and orange juice, a dash of cinnamon and of cloves; mix well and serve with game. —*Anne W. Stimson.*

ROAST VENISON

Ten pounds venison steak, 2 tablespoons salt, 1 teaspoon white pepper, 3 quarts water, 3 tablespoons vinegar, 8 ounces pork, 3 tablespoons butter, 1½ quarts stock or water. Wipe the steak, rub the seasonings into it and soak in water mixed with vinegar 2 hours. Wipe carefully, lay thin slices of pork on it and brown with butter in a pan. Add seasoning. Baste with the stock or water. Roast in a slow oven 3 or 4 hours, basting often. Prepare the sauce of its own gravy. Thicken with flour.—*Mrs. Michael J. Connell.*

SAUCE FOR WILD DUCK

Stuff ducks with boiled wild rice and chopped nuts and serve with following sauce: Yolks of 3 eggs, 1 tablespoon butter, ½ teaspoon tarragon vinegar, ½ teaspoon lemon, a dash each of cloves, allspice, salt and pepper. Heat but do not let boil or sauce will curdle.—*Josephine Smith.*

ORANGE SAUCE FOR DOMESTIC DUCK

Melt 4 tablespoons butter in sauce pan, add 4 tablespoons flour sifted with 1 teaspoon mustard, ½ teaspoon salt, and a few grains cayenne; stir until smooth, then add gradually 1 cup brown stock, stirring constantly. Simmer 5 minutes. Add ¼ glass currant jelly; continue stirring and simmer 5 minutes and add juice and grated rind of 2 oranges; just before serving add ¼ cup sherry or port. Bring quickly to boiling point and serve at once. Bits of orange rind may be cut with fancy vegetable cutters and put in sauce.—*Mrs. W. S. Hook, Jr.*

CHESTNUT STUFFING FOR ROAST GOOSE

Boil 2 pounds of chestnuts for 10 minutes. Peel them and cook in soup until soft. Rub through a sieve, after chopping very fine. Add the finely chopped liver of the fowl, a tablespoon of melted butter, a finely chopped shallot, 2 tablespoons of grated bread, salt and pepper to taste.—*Mrs. Maurice Hellman.*

TURKEY STUFFING

Two small loaves of milk bread, 1 quart milk, 2 eggs, 1 cup butter, 1 small onion chopped and boiled, 4 teaspoons salt, 1 teaspoon pepper, 2 teaspoons sage. Cut bread in inch pieces, put in large baking pan and dry out thoroughly, then add milk, eggs well beaten, onion and cup of water in which it was boiled, salt, pepper and sage; stuff turkey.—*Mrs. Edwin Janss.*

STUFFING FOR TURKEY OR POULTRY OF ANY SORT

Crumb the inside of 4 loaves of stale bread—work into it ¾ pound of butter (not melted). Add 4 celery hearts, 1 tablespoon parsley finely chopped, 1 tablespoon finely chopped onion, ½ cup walnuts chopped fine; pepper, salt, cayenne and thyme to taste. Substitute, if desired, for the walnuts, 1 cup of boiled chestnuts, or 1 pint of oysters, cut fine.—*Mrs. J. R. Pinkham.*

FOWL DRESSING

Slice dry bread very thin and soak in milk till soft. Chop fine 1 large onion and fry in an inch slice of butter from a pound roll—till it is done but not brown, have the fire low and stir often. Then put in the bread and milk and fry until it loosens from the pan. Chop very fine a handful of parsley, the raw liver, gizzard and heart of the fowl, and put into the bread mixture; season with nutmeg, allspice, salt and pepper. Then work in 2 eggs. If too stiff add a little milk, then stuff the fowl.—*Mrs. Louis Schwarz.*

CHESTNUT STUFFING FOR TURKEY

Take a loaf of stale bread, about 3 pounds, and soak in cold water, take 2 large onions, cut them fine and fry in butter. Chop the turkey liver and add to the onions. When they are about done, roast about 2 pounds of chestnuts long enough to take the shell and skin off easily, then boil them until done in bouillon. Squeeze the bread and put in a bowl, add onions and liver, ½ pound of sausage meat, the chestnuts, 2 eggs, thyme, sage, parsley (chopped) salt and pepper to taste. Mix well and stuff the turkey.—*Joseph Boggia, Chef. The Plaza.*

TURKEY STUFFING

Three loaves 2 days old bread, ½ pound butter, 1 dash each of salt, pepper, thyme and sugar, I chopped onion. Crumb fine inside of loaves of bread, mixing with it the salt, pepper, sugar and thyme to taste. Fry chopped onions in butter until soft, but not brown. Add bread to mixture and mix thoroughly.—*Mrs. C. C. Perkins.*

TURKEY DRESSING, SPANISH

Two round loaves of stale French bread, soaked in cold water; 8 hard boiled eggs chopped; 2 large silver skinned onions chopped; 6 tomatoes chopped; 1 cup Sultana raisins which have been soaked in hot water; turkey giblets boiled and chopped; 1 cup olives chopped; salt and pepper, 1 cup lard. Heat lard in large sauce pan until smoking, then add onion and cook until soft but not brown, then add tomatoes, keep stirring, then bread from which water has been pressed, eggs, raisins, olives, salt and pepper, cook a few minutes; when cold stuff turkey.—*Mrs. Henry O'Melveny.*

VEGETABLES

ASPARAGUS PUDDING

One can asparagus, ½ pound cheese grated, 1 cup milk, 3 eggs, 1 slice bread, 1 inch thick, cut into cubes. Put a layer of bread in bottom of buttered baking pan, then a layer of asparagus, then cheese, then asparagus until used up. Pour over the top, milk and eggs, which have been beaten together, bake in moderate oven 30 to 40 minutes.—*Grace Wood Jess.*

ARTICHOKES (ITALIAN STYLES)

Remove outer leaves. Cut off top (about an inch, and trim bottom so it will stand), press top a little so as to spread leaves, place in pan. Over each, pour a teaspoon of olive oil and sprinkle with chopped parsley and garlic. Season with pepper and salt. Put in hot oven and cook for about 45 minutes. Watch and if too dry, pour a little stock or water over each.

No. 2. Remove outer leaves, trim top and bottom and then quarter; into a pan put olive oil and butter enough to fry the quantity of artichokes desired (one to each person). When heated, add artichokes, let fry until slightly broken. Season with salt and pepper to taste. Cover with stock or water and let cook slowly until soft.—*Mrs. Secundo Guasti.*

JERUSALEM ARTICHOKES

Wash the roots in cold water, scrape them thoroughly, and let stand in fresh cold water 1 hour or more. Drain, cover with boiling water, slightly salted, and boil till tender—about 1 hour; drain; cut into dice; season with plenty of melted butter, salt, pepper to taste. Or the dice may be chilled and used as a salad.—*Mrs. Reilley.*

ARTICHOKES ITALIENNE

Cut tops off of artichokes after they have been thoroughly washed. Chop very fine a handful of parsley and 2 cloves of garlic. Stand artichokes in pan and sprinkle well with salt, pepper, chopped garlic and parsley, then pour over all about a cup of olive oil and a little water. Cook very slowly until all the water has disappeared and the leaves pull very easily. Serve cold with a little vinegar.—*Mrs. Louis Cole.*

NEW ENGLAND FRIED APPLES

Remove cores from 4 or 5 apples, but do not peel, cut in very thick slices across the apple. Drop in cold water a few minutes, then put into a hot skillet where a teaspoon of lard has been melted. Sprinkle with cup of dark brown sugar and cover. Cook slowly about ¼ hour then turn each piece and cook same length of time. The apples should keep their shape and have a delicious thick syrup.—*Mrs. W. M. Ross.*

APPLE AND POTATO CROQUETTES

Equal parts stewed apples and mashed potatoes pressed through a sieve, season with salt and pepper, mould into forms, roll in bread crumbs, fry in deep, sizzling hot olive oil.—*Josephine Smith.*

CUBAN BEANS

Two cups pink or black beans, soaked over night, drain, boil with pinch of soda until tender. Fry 1 onion in ½ cup olive oil, add 1 can pimientos and season with chili powder. Stir in beans, last thing before taking from fire; add 1 tablespoon vinegar.—*Mrs. L. S. Montgomery.*

BOSTON ROAST

One pound cooked kidney beans, ½ pound grated cheese, salt and pepper to taste. Mash the beans or put them through a meat grinder, add cheese, seasoning and sufficient bread crumbs to make the mixture stiff enough to form a loaf. Bake in a moderate oven with butter and water. Serve with tomato sauce.—*Mrs. Howard Huntington.*

VEGETABLE ROAST

One cup of corn cut from the cob; 1 cup baked beans, 1 cup stewed, strained tomatoes; 1 cup boiled rice; 1 cup raw potatoes, chopped; 2 cups dry bread crumbs; ½ cup of milk; 1 teaspoon minced onion; one tablespoon melted butter; 2 teaspoons baking powder; 1 egg well beaten and added to ¼ of a cup of soup stock; salt and pepper to taste. Form the whole into a loaf and bake 1 hour, basting with a half cup of hot milk in which 2 tablespoons of butter have been melted. Serve with tomato sauce.—*Mrs. A. K. Smale.*

BOSTON LOAF

Two cups cooked kidney or pink beans, 2 cups grated cheese, enough bread crumbs to form a loaf, salt and pepper to taste.

Baste often with fat and water. Bake 20 minutes and serve with tomato sauce.—*Miss Etta P. Flagg.*

BEAN CROQUETTES

Soak ½ pint dried beans over night in water; in morning pour off water and cover again with cold. Bring to boil and drain again. Then cover with freshly boiled water. Cook slowly till tender, about 1 hour. Press through colander and add 1 tablespoon of butter, 1 teaspoon of salt, and salt spoon of pepper, and 1 tablespoon of flour. Add enough mashed potato to mould easily. Form into balls and dip in beaten egg with 1 tablespoon of warm water added to it. Roll in dry bread crumbs and fry in deep fat. Serve with tomato, cream, or spinach sauce.—*Mrs. R. P. Lane.*

SWEET AND SOUR BEANS

Cook beans until tender in salt water, drain off all the water. Take 2 tablespoons of butter, 1 tablespoon of flour, 1 cup of soup stock, 4 tablespoons of vinegar, 3 tablespoons sugar. Cook all together, mix with the beans and cook a few minutes.—*Mrs. James R. Page.*

FRIJOLES (SPANISH BEANS)

Put 2 cups pink beans in about 6 cups cold water; bring to boiling point and let simmer 3 or 4 hours until beans are soft; add more boiling water as water boils away; also salt to taste. Put 1 large spoonful lard in saucepan, when thoroughly hot add beans and about 5 tablespoons of the bean water, mash a little with spoon and cook 30 minutes, stir frequently.—*Mrs. M. E. Flowers.*

BEANS

One pint of beans, 2 big red dried peppers, 1 small onion, 2 tablespoons chopped suet, 4 large spoons olive oil, 4 large spoons claret, salt and pepper. Soak beans over night in cold water, let simmer all day and keep covered with water. Do not stir. Next day seed 2 big red peppers, one onion chopped fine, 3 tablespoons chopped suet, in which the pepper and onion are fried, not too brown. Then throw in the beans, after which put them in bean-pot and keep them in the oven all day. Fifteen minutes before serving add 4 big spoons of olive oil, 4 big spoons of claret and salt to taste. These keep good 3 or 4 days.—*Louise S. Macneil.*

SPANISH BEANS

Soak over night 1 pint of beans. In the morning pour off water, add fresh and let come to a boil; again pour off water and add boiling water covering not less than 1 inch; then add ¼ teaspoon of salt, 1 tablespoon of chili powder, 3 bay leaves and boil until beans are done. Fry 1 onion in ¾ cup of olive oil, pour over beans, add 1 more tablespoon of chili powder and cook another hour.—*Mrs. M. S. Strohn.*

STRING BEANS WITH CHEESE

Cook green string beans. Put in a baking dish first a layer of string beans, then cream sauce and a layer of grated cheese. Make 2 layers and put in oven until cheese is melted.—*Mrs. Jaro Von Schmitt.*

BAKED LIMA BEANS

One cup lima beans, cook until tender, salt to taste. One slice salt pork or bacon, fry and pour over beans in pan; 1 tablespoon (scant) sugar or molasses, very small onion, and bake in slow oven 1 hour.—*Woman's Guild.*

BEETS WITH SAUCE

Mix 1 tablespoon butter and 1½ tablespoons flour, and add ½ cup sugar. Add gradually to the above mixture, ¾ cup mild vinegar (or to taste), and ¾ cup water. Cook to bubbling point, stirring constantly. Add a pinch of salt. Pour over boiled, hot, diced beets.—*Mrs. Andrew J. Thornton, San Diego.*

CABBAGE

Slice cabbage as fine as for cold slaw. Cook 20 minutes in a large quantity of cold water. Drain well, add cream, butter, salt and pepper, and serve.—*Mrs. W. L. Valentine.*

CABBAGE

Shred 1 white cabbage very fine; cook till nearly done in boiling salted water, then drain through a colander. Put 2 slices of bacon in a stew pan, try out a little, then add the cabbage, and cook a few minutes, stirring well. Add 1 cup of stock (or water), 2 tablespoons vinegar, and pepper to taste. Simmer till cabbage is done. One cooking apple sliced into the cabbage just long enough before the cabbage is done, to cook the apple is very good.—*Mrs. Louis Schwarz.*

CABBAGE PUDDING

One small head cabbage, 1 egg, 1 cup milk, butter, salt to taste. Shred cabbage, boil 15 minutes in salted water, beat egg, add milk, salt and pepper. Put cabbage into baking dish, pour over it milk, etc., then dot the butter around. Bake 10 minutes in hot oven.—*Mrs. J. C. Page.*

MINT GLAZED CARROTS AND PEAS

Scrape and cut in small cubes 3 large carrots. Cook in boiling salted water 15 minutes, drain, add ⅓ cup butter, ⅓ cup sugar and 1 tablespoon fresh mint leaves chopped fine. Cook very slowly till carrots are tender and well glazed; add 1 small can French peas that have been drained and heated in boiling water to cover and drained again—or turn the glazed carrots into a shallow vegetable dish and surround with border of peas.—*Mrs. Charles Pearce.*

CAULIFLOWER AUX TOMATOES

Take a cauliflower, neatly slicing off the stalk to make it stand, and leaving a ring of the tenderest leaves to surround the flower. Wash well and cook in the usual way. Dish it neatly, pouring a tomato puree over it, not hiding entirely the green and white of the cauliflower. Garnish with chopped aspic, little pieces of cooked vegetables and quartered eggs.—*Mrs. W. S. Hook, Jr.*

CAULIFLOWER WITH CURRY SAUCE

Cook cauliflower in salted water until tender, and break into large flowerets and cover with this sauce (level measurements):

Mix thoroughly 1½ teaspoons dry mustard and 1¼ teaspoons salt, 1 teaspoon sugar and ¼ teaspoon paprika. Yolks of 3 eggs, beaten well, ¼ cup olive oil, ½ cup weak vinegar, 1 teaspoon chopped chives or little onion juice. Cook over hot water until thickened and remove from fire and add ½ tablespoon curry powder and 1 teaspoon chopped parsley.—*Mrs. Lynn Helm.*

CELERY ROOT TIMBALE

Six celery roots, steam in soup, or water with butter. When cooked, mash through a sieve. Beat 4 eggs, add celery, ½ cup cream, pepper and salt. Bake in timbale forms in pan of boiling water about 20 minutes. Serve with poulette sauce or creamed mushrooms and chicken, etc. The timbale can be made with peas or carrots instead of celery roots.—*Mrs. Oscar Lawler.*

CAULIFLOWER WITH SHRIMPS OR CRAB

Boil the cauliflower in salt water until tender. At the same time have a rich cream sauce prepared, divide into 2 parts and color 1 part pink. In the pink sauce put shrimps and heat for 10 minutes. Serve the cauliflower in a round dish, pour the cream sauce over the cauliflower and put the shrimp sauce around the cauliflower.—*Mrs. S. S. Kauffman.*

CAULIFLOWER A LA CREOLE

Boil head with young leaves attached in salt water (without cover), drain and saute head down in 1 tablespoon of olive oil and 1 tablespoon butter, with a dash of nutmeg.—*Mr. J. R. Pinkham.*

CAULIFLOWER POLONAISE

Cook a large cauliflower in boiling salted water, or half milk and half water. Remove to a chop dish, taking care to keep it whole. Sprinkle it well with the yolks of 2 eggs, hard boiled, 1 tablespoon finely chopped parsley and 1 cup soft bread crumbs that have been well browned in the oven. Pour around the cauliflower 1 cup of white sauce, made by melting 2 tablespoons of butter, adding 2 tablespoons of flour, and when well mixed 1 cup of milk. Bring to boiling point, stirring all the time. Season with salt and pepper.—*Mrs. Charles Pearce.*

CELERY AU GRATIN

Three cups diced celery, 1½ cups medium thick white sauce, ½ cup grated cheese, ½ cup dry bread crumbs. Boil celery in small amount salted water until tender, allowing it to cook practically dry. Butter baking dish and put in layer of celery, then one of white sauce, alternating in this way until all is used. Cover top with cheese and sprinkle with a few bread crumbs. Bake 20 minutes in moderate oven. Sliced almonds may be used instead of cheese.—*Mrs. E. P. Johnson.*

CHAYOTE

Select medium sized chayotes, peel, remove seeds and cut in dice. Boil until soft, and drain. Turn into heated vegetable dish and pour over the following sauce: Two tablespoons butter, 1 tablespoon flour, 1 cup milk, ½ teaspoon salt, 1 egg, 1 tablespoon lemon juice, mix as cream sauce adding beaten egg a moment before removing from fire, and the lemon juice just before serving.—*Mrs. L. L. McDonald.*

CHESTNUT CROQUETTES
(Garnish for Roast Turkey)

Boil, shell and peel 2 quarts of chestnuts and put through a vegetable press. Work into the powdered chestnuts a tablespoon of butter, a little white pepper and salt to taste, turn into a double boiler and heat the mixture. Form into croquettes, roll in egg, then in cracker crumbs and put in a cold place until firm. Fry in deep fat, drain and serve.—*Mrs. M. S. Strohn.*

CORN-TOMATO PUDDING

One can corn, 2 eggs well beaten, 1¼ cups milk, ½ can tomatoes, 1 cup yellow corn meal, 1 small onion, 1 tablespoon paprika, 1 teaspoon salt, 1 sweet green pepper, 1 bottle stuffed olives, ¼ pound butter. Cook slowly in oven 1 hour.—*Mrs. Wm. P. Thompson.*

CORN PUDDING

To 1 quart grated corn, add 1 quart milk, 4 eggs beaten separately, 1 teaspoon salt, a little pepper, 1 tablespoon butter. Mix together well and pour into a buttered baking dish, and bake till set.—*Mrs. Robert I. Rogers.*

CORN PUDDING WITH CHEESE

Split kernels on ears of green corn and scrape out all the pulp. To 2 cups of pulp, add 1 slightly beaten egg, 1 cup rich milk, 2 tablespoons melted butter, salt, pepper and paprika to taste. Pour into a well buttered baking dish, or ramekins, cover with fine bread crumbs, grated Tillamook cheese, dot with bits of butter, sprinkle with paprika and bake till set.—*Mrs. F. H. Reilley.*

CORN FRITTERS
(To Serve With Fried Chicken)

With a sharp knife split kernels on ears of green corn, (or grate off the tops) and scrape out the pulp. To 2 cups of pulp take 3 well beaten eggs, 2 cups of milk, 1 cup of flour, 1 teaspoon salt and 1 teaspoon baking powder. Mix thoroughly and drop from a spoon into hot deep fat, remove when golden brown and drain on soft paper.—*Mrs. F. H. Reilley.*

STUFFED EGG PLANT

Boil the egg plant whole, until they can be pierced with a fork. Remove from the water and if egg plant is very watery, press out some of the water. Cut egg plant in half, lengthwise, and remove seed and part of pulp which should be chopped and mixed with peeled tomatoes, onion and green peppers chopped up together, and salt to taste. Stuff the shells, sprinkle with toasted bread or cracker crumbs, dot with small pieces of butter and bake 15 or 20 minutes. This also is good baked in a dish, and in this case the entire egg plant skin and all may be used. —*Mrs. W. H. Workman.*

EGG PLANT AND TOMATO, BAKED

Peel and slice egg plant, peel and slice tomatoes. Butter a baking dish, add layer of egg plant, then layer of tomato, with an occasional small dot of butter. The juice from the sliced tomatoes will keep it moist enough. Put crumbs on top and bake for ¾ of an hour. Season to taste with salt and pepper. Layers of cheese may be added if desired. —*Mrs. C. C. Perkins.*

FRENCH FRIED EGG PLANT

Soak egg plant in cold water, cut in thin strips and fry in deep fat.—*Evelyn Johnstone.*

STUFFED EGG PLANT

Remove center from large egg plant, fill with a rich chicken puree mixed with white sauce and grated cheese. Strew bread crumbs and Gruyere cheese over the top and bake in a hot oven. Serve from the shell.—*Mrs. Henry Jenson, Coronado, Calif.*

SCALLOPED EGG PLANT

Pare and slice the egg plant. Soak in salt water for 2 hours, then wash in clear water and boil until tender. Beat 2 eggs well, and when the egg plant is cool dip it into the eggs, then alternate a layer of bread crumbs and the egg plant, adding butter, pepper, salt and cream as you would in scalloped oysters.

MELONZANI

Slice egg plant, fry brown in olive oil. Make layer of egg plant, cover with chopped olives, grated fresh strong Eastern cheese, finely minced onion and green peppers. Continue until dish is filled; pour over a thickened tomato sauce; cover all with cracker crumbs and bits of butter and bake 20 minutes.—*Mrs. J. W. Montgomery.*

HOMINY CROQUETTES

Soak ¼ cup hominy in ½ cup water 2 hours in top of double boiler; put over lower part and steam till hominy is dry. Then add ¾ cup hot milk and ½ teaspoon salt and continue to cook till tender and all milk is absorbed. Add while hot 2 tablespoons butter and 3 tablespoons horseradish root, grated. Cool, shape in balls. Dip in egg and crumbs, and fry to a golden brown in deep fat. Serve with duck.—*Mrs. Charles Pearce.*

SAUER KRAUT

Take 1 dozen solid heads of cabbage, shred very fine, put in a large porcelain jar, sprinkle as much salt as required in cooking, use a potato masher to pack down hard. After 1 head has been packed use another same way, when all have been packed put a napkin over, use a plate to cover, and a weight of about 6 pounds. Keep well pressed; after third day wash napkin, replacing for 3 weeks, then it is ready to cook.—*Mrs. J. G. Mossin.*

VENETIAN STUFFED ONIONS

Peel and remove centers from 6 medium size onions. Boil, drain and stuff with the following ingredients: Dip a piece of bread in milk; squeeze, and mix well with 1 tablespoon grated cheese, the yolks of 2 hard boiled eggs; add parsley chopped fine, salt, pepper and sugar to taste; add the yolk of 1 raw egg. Mix well and stuff the onions. Roll the onions in egg and flour, and fry in deep fat. Place on a platter and serve with the following sauce: Into ½ cup water put some well chopped pickles, capers and peppers, heat and add 1 tablespoon butter. Let remain on the stove a few minutes, then pour over the onions and serve.—*Cora Egerton Sanders.*

SMOTHERED ONIONS

Cut onions (Bermudas preferred) into slices, not too thin, and put in deep iron frying pan with very little water. Cover closely and cook slowly—if in coal range, about 1½ hours; if gas range a little less time —stirring occasionally to keep from burning. When tender add a large tablespoon of butter, sprinkle with salt and pepper, uncover and brown for about half hour, stirring at intervals. Serve with beefsteak.—*Mrs. Norman Bridge.*

BOILED YOUNG ONIONS

Clean young onions and cut off most of the green end, tie them in bunches. Cook in boiling salted water till tender—it does not take long —then serve on slices of crisp toast, with melted butter poured over them. Remove strings before serving.—*Mrs. F. H. Reilley.*

STEWED OKRA

Cut 2 pounds of okra into small pieces, cut up 4 tomatoes, 3 or 4 green peppers and 1 small onion. Cover well with water. Put in good sized piece of butter and salt. Let it come to good hard boil, then let simmer for 2 or 3 hours, stirring frequently.—*Mrs. W. M. Workman.*

PARSNIP FRITTERS

Boil parsnips well done, peel and mash fine. Season with salt, pepper and a little sugar. Form into small balls, roll in flour and fry in skillet.—*Josephine Smith.*

PARSNIP CROQUETTES

Mash and pare 4 medium size parsnips. Cook them till tender in slightly salted boiling water, to which a little lemon juice is added. Drain and mash thoroughly, then add 1 tablespoon butter, 1½ teaspoon each pepper and paprika. Stir the mixture over the fire till it reaches a creamy consistency, then spread on a platter to cool. Form into cakes or croquettes; dip in fine bread crumbs, then in beaten egg, and fry till a golden brown in deep fat. Serve with sprigs of fried parsley and chili sauce, or garnish as preferred—*Cora E. Sanders.*

GREEN PEA TIMBALE

One can peas mashed through colander, add salt and pepper and 2 pieces of bread ½ inch thick, without crust, soaked in milk for a few minutes; crush bread and mix with peas. Add 1 teaspoon melted butter and when ready to bake, beat in the yolks of 4 eggs, 1 at a time, and lastly fold in beaten whites. Have timbale forms warm and buttered and bake 20 minutes. This can be made of spinach, if preferred. To be served with crab or lobster in poulette sauce.—*Mrs. Maurice Hellman.*

GREEN PEAS, ITALIAN

Place tablespoonful of lard in sauce pan, let it melt over a very quick fire; add a pound peas, 2 chopped green onions and the chopped heart of a lettuce; fry slightly and add 1 cup stock, ½ teaspoon oil, chopped parsley, salt and pepper to taste. Simmer until tender.

PEA CROQUETTES

Drain all the liquor from 1 can peas and pour over a pint of water; let come slowly to a boil and cook until boiled to pieces; drain into a bowl and mash to a paste; with tablespoon melted butter make half a pint of thick white sauce; stir the peas into this, then add 1 beaten egg, pepper and salt to taste; then set aside until cold and stiff; with floured hands form into small croquettes; roll in egg and cracker dust and set in cold place an hour before frying in deep hot fat.—*Helen Sutphen.*

GREEN PEA SOUFFLE

One quart peas cooked until tender, or use those left over. Mash with 2 tablespoons melted butter and add 3 eggs beaten light with a pint of milk. Season with salt, pepper and a little sugar; beat hard, bake in a greased baking dish. Keep covered 20 minutes, then brown and serve immediately in same dish.—*Mrs. T. E. Newlin.*

PIMIENTO FRITTERS

Remove pimientos from can, drain well, then wipe dry. Put thick slice soft cheese inside each pepper, well dusted with salt. Flour pimientos slightly and fry in butter till cheese melts and runs a little. Remove at once to hot rounds of toast. Serve with or without white sauce.—*Mrs. Charles Pearce.*

POTATOES FLORADORA

Six medium size potatoes—round rather than long. Wash them carefully and cut a slice from the top and bottom of each. Scoop out as much as possible of the potato without harming the skin. Place the potato shells in cold water while preparing the following filling: Chop fine 1 small onion and brown in margarine; add 6 medium size mushrooms, chopped fine; the potato which was scooped out, chopped fine; saute till the whole takes on a golden brown tint, then add 3 tablespoons milk and cook until the mixture thickens. Stir in carefully the yolk of 1 egg, 2 teaspoons salt, ¼ teaspoon pepper and ¼ teaspoon paprika. Drain shells and fill with the mixture, piling it slightly in the center. Rub the potatoes with fat and bake for 35 minutes, or until the potatoes are baked.—*Mrs. Michael J. Connell.*

POTATO DUMPLINGS

To 4 cups of mashed potatoes, add a large spoon of flour and 1 egg, well beaten. Form into balls and cook 20 minutes in a pot roast.—*Mrs. J. W. Montgomery.*

STUFFED POTATOES

Bake potatoes of equal size. When done and still hot, cut off a small piece from the end of each potato. Scoop out the inside, mash, and mix with half as much cooked meat, finely chopped and highly seasoned. Fill the skins a little above the edge. Set in the oven to brown the tops.—*Mrs. Eugene Overton.*

STUFFED BAKED POTATOES

Bake very large potatoes, cut in half and remove the insides. Mash with butter, salt and pepper, and a little cream or milk. Cut some beef, lamb or steak into small dice. Brown half of a small onion in a tablespoon of butter; add a spoonful of flour and ¾ of a cup of stock. Add salt and cayenne to season. Boil the meat in this sauce. Put the hot mashed potatoes back in the peeling, make a hole in the center of each, put in a tablespoonful of the stew, put a piece of butter on top, first covering with a little potato and brown in the oven.—*Mrs. S. N. Loew.*

POTATO PUFFS

Two cups mashed potatoes, 2 tablespoons melted butter, ½ cup milk or cream, salt and pepper, 1 or 2 eggs. Beat together all the ingredients except the egg whites, then fold in the whites which have been beaten to a stiff froth. Drop by spoonsful into greased ramekins. Brush with egg and bake a golden brown. These must be served at once.—*Mrs. L. L. McDonald.*

SPANISH POTATOES

Season 3 cups hot riced potatoes with 3 tablespoons butter, ½ cup milk and 1 teaspoon salt. Beat vigorously, then add 1½ cans canned pimientos, cut in small pieces, and rubbed through a sieve. Beat again to mix well. Pile on hot vegetable dish, re-heat and serve.—*Mrs. Charles Pearce.*

POTATOES AU GRATIN

Two tablespoons butter, 2 tablespoons flour, 1 cup cheese. Blend together over the fire, add 1 quart of milk, salt, pepper, paprika. Add 8 boiled, minced potatoes; put in baking dish, add grated cheese on top and brown in oven 20 minutes. Boiled onions fixed this way are delicious. Leave onions whole.—*Evelyn Johnstone.*

SURPRISE BALLS

Roll mashed potatoes into balls and press a hollow in the top with a teaspoon. Put in the cavity a teaspoon of chopped and seasoned cold meat, put a little fat on top of each ball and brown in the oven.—*Mrs. L. S. Nordlinger.*

SURPRISE CROQUETTES

Two eggs; 2 cups hot mashed sweet potatoes; ½ cup fresh grated cocoanut; 1 cup hot mashed white potato; 3 level tablespoons chopped blanched almonds; 2 tablespoons minced parsley; salt, white pepper and paprika to taste. Mix sweet potato with cocoanut and white potato with almonds. Separate and beat eggs. Form white mixture into balls, after beating in egg whites. Beat yolks into sweet potato mixture and roll round the white balls. Dust with pepper and roll in the parsley. Fry in deep fat, drain on soft paper and serve very hot.—*Mrs. Lynn Helm.*

POTATO SOUFFLE

Pare and slice two potatoes thin, cut lengthwise about an eighth of an inch thick; keep in cold water until wanted; then drop them in medium hot lard; when nearly done take them out with a skimmer and drain them; boil up, lard again; drop the potatoes back and fry till done. This operation causes the potatoes to puff.—*The Alexandria Hotel.*

POTATO SOUFFLE

Trim the potatoes oval shape; cut them into slices one-eighth inch thick; wash and dry them thoroughly. Put them into moderately hot fat; as soon as the potatoes are in gradually heat the fat until they rise to the surface of the frying fat. Drain them in the frying basket and at once put them in fresh and hotter fat keep stirring until they puff; drain on a cloth, season with salt and serve.—*Joseph Boggia, Chef, The Plaza.*

SWEET POTATO CROQUETTES

To 1 pint boiled sweet potato pulp, add 2 tablespoons butter; 3 tablespoons minced blanched almonds; 1 egg slightly beaten. Mix thoroughly, cool and then form in any desired shape. Dip in beaten egg yolk, roll in cracker crumbs and fry in deep fat.—*Mrs. Reilley.*

SWEET POTATO MARSHMALLOW

Boil sweet potatoes till cooked. Mash with butter, salt and cream. Bake in the oven till thoroughly heated, then place marshmallows on the top and put back in the oven till marshmallows are melted and a delicate brown.—*Mrs. Lewis A. Hauser.*

BAKED SWEET POTATOES AND MARSHMALLOWS

Mash 3 cups freshly boiled sweet potatoes, ½ cup granulated sugar, ¼ cup of butter, 1 cup chopped pecans; add raisins if desired or any combination of nuts or raisins or either alone. Place whole marshmallows on top and bake.—*Mrs. F. A. Wann.*

SWEET POTATOES IN RAMEKINS

Boil and mash sweet potatoes, beat in melted butter and enough milk or cream to moisten, season salt and pepper. Fill into ramekins, place on top of each 3 or 4 marshmallows. Bake until hot and a golden brown. Note—When marshmallows begin to soften, press them down over top of potatoes.—*Mrs. L. L. McDonald.*

SWEET POTATOES WITH PINEAPPLE

Boil sweet potatoes with skins on till done, but not too soft. Peel and cut into long slices. Butter the bottom of a baking dish and place therein a layer of the sweet potatoes with bits of butter on the top. Take sliced pineapple and cut into small pieces, add to potatoes a layer of pineapple, sprinkle generously with brown sugar. Repeat layers till dish is full. Pour over pineapple juice and bake about 1 hour.—*Mrs. Lynn Helm.*

CREAMED SWEET POTATOES

Cut cold boiled sweet potatoes in cubes, there should be 2 cups. Put in shallow saucepan with 2 tablespoons butter or other fat, and cook slowly till potatoes brown slightly, sprinkle with salt and black pepper and 2 tablespoons flour while cooking, turn into a baking dish and add 1 cup milk and bake in a slow oven ¾ hour.—*Mrs. Charles Pearce.*

SWEET POTATO BALLS BAKED

Put 2 cups of raw sweet potato balls (cut out with a regular vegetable cutter) in a shallow pan, pour over them ¼ cup melted butter and the same of maple syrup cooked together, bake ½ hour, basting constantly; dust with salt and serve.—*Mrs. Charles Monroe.*

SOUTHERN SWEET POTATOES

Boil sweet potatoes, about 3 medium size, peel, slice across, place in rows, in baking dish and pour over them the following: Cook 1 teacup brown sugar, and ¼ cup water, 1 tablespoon butter, and small amount cinnamon, until it is thick, or about 10 minutes. Place in oven, bake about 20 minutes. Add ¼ teaspoon salt to sauce.—*Mrs. Barbee Hook.*

NEW ENGLAND SWEET POTATOES

Peel and boil whole sweet potatoes; when cooked cut in slices in baking dish and arrange in layers, sprinkling maple sugar and butter between each layer. Pour over top ½ cup of sherry.—*Mrs. W. S. Hook, Jr.*

PEPPERS AND CHEESE
(Chafing Dish)

Cook 1 tablespoon butter, 2 tablespoons fresh red or green bell peppers, finely chopped, with 1½ tablespoons finely chopped onion, till the onion is yellow. Add ½ cup tomato pulp, stewed or raw, cook 5 minutes, then add ¾ pound mild soft cheese, cut in thin slices, ½ teaspoon salt and a few grains cayenne. Stir constantly till cheese melts, then add 1 egg slightly beaten and diluted with 2 tablespoons cream or beer. Served on toasted crackers as soon as the egg thickens the mixture.—*Mrs. Charles Pearce.*

STUFFED PEPPERS

Take out seeds and cut off stems of large sweet peppers, taking care not to have seeds touch sides. Lay empty peppers in cold water for 1 hour. Prepare mince of meat with bread crumbs or cold boiled rice, seasoned with chopped onion, salt, butter and gravy, also tomato juice. Drain peppers and fill them. Place peppers in a baking dish and pour gravy over and around them. Strew fine bread crumbs over top and bake (covered) ½ hour.—*Julia M. Herron.*

SPANISH RICE

Cut fine ½ cup fried bacon; cut fine 1 small onion; 1½ cups strained tomatoes; 1 cup boiled rice; 1 teaspoon chili powder; 1 teaspoon paprika; 2 tablespoons catsup; salt to taste; mix and fry slowly ½ hour. —*A Friend.*

QEEDA
(Indian Recipe)

Drop ½ pound rice in boiling water, boil 20 minutes and add 10 white cardamon seed, 10 whole cloves and saffron syrup; boil with rice a minute. Drain and put in colander in warming oven until rice fluffs, then add some blanched almonds, Sultana raisins, Pistachio nuts and 2 ounces of butter melted and serve. The saffron syrup is made of ½ pound of water, 3 ounces sugar and ½ teaspoon saffron—the saffron to be crushed in a mortar with a few drops of water.—*Mrs. Harry W. Robinson.*

OLLA PODRIDA

Three cups boiled unpolished rice, 1½ cups fried onions, ¾ cup of grated American cheese, ¼ cup butter, ½ cup pimientoes, 1 pint stewed tomatoes. Cover bottom of baking dish with rice, sprinkle on a layer of onions, then a layer of cheese, of pimientoes and the tomatoes which should be well seasoned. Dot with butter, continue lay layers until all is used, making last layer rice and cheese. Bake covered 1 hour, uncover last 10 minutes till brown.—*Mrs. E. P. Johnson.*

SPANISH RICE

One-half cup rice, 2 small onions cut fine. Brown onions in little sweet oil in skillet. Add to 1½ cans of tomatoes, ½ cup of rice and onion water, 2 tablespoons vinegar, a little salt and pepper. Cook in double boiler 1 hour. Pimiento and green peppers when available make this much better.—*Mrs. Charles Meyer.*

WILD RICE

Wash 1 pound rice thoroughly and soak in water for ½ hour. Place in an earthen jar and bake 1½ hours, keeping it moist. Next place in frying pan with ½ cup of butter, season with salt and red pepper and cook for 20 minutes, stirring occasionally.—*Mrs. W. G. Nevin.*

INDIAN RICE AND CURRY

Have cooked meat diced in ½ inch pieces and pour over a hot curry sauce made with chicken stock, (beef, mutton, or fish are equally good, for the meat used). Surround it by well-cooked rice.

The following is passed with it. It is all cold. A bit of each of the dishes is to be taken and mixed with the meat and rice. A dessert spoon and fork should be used. It is best served in the Chinese curry trays fitted with seven dishes:

One dish chopped cold ham; 1 dish grated cocoanut; 1 dish fried onions—fried a golden brown and dried on paper; 1 dish mustard pickles; 1 dish chutney; 1 of grated hard boiled eggs—the yolk and white, kept separate; 1 dish of Bombay duck, this is hard to get, but a fair substitute is, a few sardines with a bit of anchovy paste spread on and dried in a very slow oven. It is taken with the fingers and crumbled on the meat and rice.—*Mrs. Harry W. Robinson.*

SPANISH RICE

One and one-half cups rice, 2 tomatoes finely chopped, 1 green pepper finely chopped, 1 small onion finely chopped; fry onion in 1 tablespoon of lard or drippings until well browned, add rice thoroughly washed and fry about 10 minutes, then add tomatoes, green pepper, salt and pepper to taste and cook about 5 minutes; add 4 cups boiling water, cook quickly without stirring about ½ hour and then let simmer until rice is soft and dry.—*Mrs. M. E. Flowers.*

RICE CROQUETTES A LA PARMESAN

For 18 croquettes use ½ cup raw rice, 3 gills stock, 1 cup strained tomato, 3 tablespoons butter, 4 tablespoons grated Parmesan cheese, 1 teaspoon salt, 1-10 of a teaspoon cayenne, 1 teaspoon onion juice, 4 eggs and crumbs for breading.

Wash the rice, put it in a stew pan with the stock and boil it for 10 minutes. Add the strained tomato, onion juice, salt and cayenne, and cook for 20 minutes longer. When the rice has been cooking for ½ hour, try a few grains and if they are tender, add the cheese and 2 of the eggs well beaten. Stir for 1 minute and take from fire immediately. Spread on a platter and set away to cool. When cold shape and bread with the remaining 2 eggs and the crumbs. Fry in deep fat for 1½ minutes. Arrange on a warm napkin and serve very hot.—*Mrs. I. B. Newton.*

SALSIFY OR VEGETABLE-OYSTER PLANT

Wash the roots thoroughly in cold water; scrape them clean and throw into cold water at once to keep them from turning dark. When ready to cook, cut in ½-inch pieces and cover with boiling salted water. Boil till tender—about 1 hour, drain and serve with melted butter, salt and pepper; or with hollandaise sauce; or a rich white sauce; or mix with cream sauce, put into a buttered baking dish, cover with fine crumbs and grated cheese, and brown in the oven. Chilled, boiled oyster plant is an excellent addition to a salad of cooked vegetables.—*Mrs. F. H. Reilley.*

SPINACH SOUFFLE

Make a smooth white sauce by melting 3 tablespoons butter with the same amount of flour, stirring well until blended over the fire. Add 1 cup of milk and cook until sauce is thick. Add 1 cup of cooked spinach which has been pressed through a sieve. Then add the well beaten yolks of 3 eggs. Fold in the beaten whites carefully, turn into a buttered baking dish and bake until firm in the center; setting the dish in a pan ⅓ filled with hot water.—*Mrs. Geo. B. Macaulay.*

SPINACH AND POTATO CROQUETTES

Mix together 2 cups hot riced potato; 2 tablespoons butter, ¼ cup cooked spinach finely chopped, yolks of 2 eggs; salt and black pepper to taste. Cool, shape, roll in flour, then in beaten egg, diluted with 2 tablespoons water, and then in crumbs. Fry in deep fat and drain on paper.—*Mrs. Charles Pearce.*

SPINACH BOHEMIAN STYLE

Take 4 bunches of fresh spinach, pick over carefully and wash in many waters. Place on a slow fire and cook, uncovered to keep green, until wilted and soft, then chop very fine, or put through a sieve. Melt 2 large tablespoons butter in a sauce pan, add 2 tablespoons fine, dry bread crumbs; when golden brown add spinach, season with salt and pepper to taste, a pinch of mace and a few drops of onion juice. Cook on a slow fire about 10 minutes, stirring constantly, and serve with fried crumbs.—*Anna Langer.*

SPINACH A LA SOUSA

Wash, pick over and boil ½ peck of spinach. Drain well and chop finely. Beat 2 eggs slightly and add to spinach; also add 2 tablespoons of Parmesan cheese, mix well and season with ¾ teaspoon salt, pepper, and a few grains each of cayenne and nutmeg, and 2 tablespoons of butter. Cook 5 minutes, stirring constantly. Remove from fire and fold in white of 1 egg beaten slightly, mold in egg shape forms and saute in bacon fat. Arrange on serving dish, pour over 1 cup of Bechamel sauce in which has been put shreds of bacon drained from fat, where spinach was sauted.—*Mrs. W. S. Hook, Jr.*

SPINACH IN MOLDS

Wash spinach and pick over carefully; put into kettle without any water. Cook 20 to 25 minutes, drain and chop fine. Season with salt, pepper and butter. Pack into small moulds. Stand in hot water till ready to use. Unmold on slices of toast and serve with the following sauce: Two tablespoons butter, 1 tablespoon flour, cup boiling water, ½ teaspoon salt. Mix butter and flour smooth in double boiler; add boiling water gradually, stirring all the while. Soon as thickens, add salt.—*Mrs. Samuel Haskins.*

STUFFED TOMATOES

Select 6 firm and round tomatoes, cut a round piece from the top and scoop out the inside. Remove all the seeds and chop the meat. Fry an onion in hot lard and when almost done put in the tomatoes and fry well. Add a cupful each of chopped ham and soaked bread, a spoonful of chopped parsley, and salt and pepper to taste. Mix well and fill the tomatoes. On the opening, sprinkle grated bread crumbs, small pieces of butter and set in the oven for half an hour. Serve hot.—*Mrs. Secundo Guasti.*

CREAMED TOMATOES

Select firm tomatoes; skin, cut in half; put in roasting pan with ½ inch of water; sprinkle each half with salt, pepper, sugar and good lump of butter. Bake about ½ hour; remove tomatoes to hot platter. Add to juice in pan 1 tablespoon flour, 1 tablespoon butter, 1 cup milk, stir constantly. When brown and thick, pour over tomatoes. Serve with bacon.

BAKED TOMATOES

Scald and peel 6 ripe tomatoes; cut up 2 medium sized onions and 1 small bell pepper and add to tomatoes; season with salt, pepper and 1 tablespoon of butter; cover and bake ½ hour; make rich white sauce, and add juice from tomatoes and serve.—*Mrs. Geo. S. Patton.*

STUFFED TOMATOES

Cut a round piece from the top of medium size, firm tomatoes and scoop out centers; fill with desired mixture; sprinkle with bread crumbs, and bake until soft. Suggested fillings: Macaroni or spaghetti, mixed with cream sauce, to which cheese is added; boiled rice mixed with a rich, hot Spanish sauce; nuts and bread crumbs moistened with melted butter; cold meat ground, and seasoned with green peppers, celery, parsley, onion and tomato pulp; creamed shrimp or crab meat.—*Mrs. L. L. McDonald.*

BROILED TOMATOES

Take nice, firm, ripe tomatoes; scald, plunge into cold water and peel. Cut in half—if too large make 3 slices of each. Season with salt, pepper, a little onion juice, melted butter and sprinkle with fine bread crumbs. Broil slowly under the fire and finish in oven. Serve on rounds of buttered toast.—*Anna Langer.*

SCALLOPED TOMATOES

Scald and skin 6 large tomatoes, cut in medium size pieces; place a layer of them on the bottom of a baking dish greased with butter or bacon fat; cover this with crumbs generously dotted with bits of butter, sprinkle with salt and pepper. Continue layers till tomatoes are all used and have the last layer of crumbs. Bake 1 hour. If 1 can of tomatoes is used instead of fresh ones, add a pinch of soda, and bake ½ hour. For variety sake cheese may be sprinkled over the crumb layer, or it may be sprinkled with onion juice, onion salt, using on other salt —and peeled, minced green chilis.—*Mrs. F. H. Reilley.*

TOMATO SAUCE

Two cups tomatoes put into saucepan with a sprig of parsley, a bay leaf, a stalk of celery, 2 slices of onion, and 2 cloves. Simmer for 20 minutes. Press through a sieve. Melt 1 tablespoon butter, without browning, add 1 tablespoon of flour, and stir until smooth. Add the strained tomato juice and cook, stirring gently, until it thickens. Season with salt and pepper.—*Mrs. R. P. Lane.*

BAKED SQUASH

The squash should be scraped free from seeds and baked in its shell, after it has first been cut into quarters. When well baked scrap from the shell and mash; put in a buttered baking dish, spread with butter and season with salt and pepper. Sprinkle with a generous quantity of Parmesan cheese and brown very quickly in a hot oven.—*Mrs. H. S. McKee.*

SQUASH CREAMS

To 2 cups of Hubbard squash baked and mashed fine, add 3 eggs beaten, ¼ cup of cream, 2 tablespoons butter, salt and paprika. Turn into buttered moulds and bake in a pan of hot water 10 minutes. Turn out and serve with cream sauce.—*Mrs. Charles Monroe.*

SQUASH PUFF

Press dry cooked Hubbard squash through sieve; add 2 tablespoons butter, ¼ cup milk, salt pepper and 2 beaten egg yolks. Mix thoroughly and fold in 2 beaten whites. Set in pan hot water and bake in slow oven.—*Mrs. Thos. W. O'Reilley.*

BAKED SQUASH

Select even size summer squash about the size of an orange. Peel and boil in salted water about 15 minutes. Drain off water, scoop out centers of squash and mash it, season with salt, butter and 2 tablespoons grated cheese. Fill squash shells with mashed mixture and cover with grated cheese and bake golden brown.—*Rose Hackmeier.*

ZUCCHINI A LA VICTOR HUGO

Boil the zucchini first in salted water; after draining them for a few minutes, cut the inside out and mix with roasted chestnuts; add sugar, cinnamon, nutmeg, bread crumbs on top and bake until gold brown, serve as entree or as vegetable; hot tomato sauce should be put around the dish.—*The Victor Hugo.*

STUFFED ZUCCHINI
(Italian Squash)

Parboil 6 medium sized squash in salted water; drain, cut in half and remove centers. Place the shells in a buttered or oiled pan. Chop 1 small onion very fine and fry golden brown in butter or oil; add finely chopped centers of squash and fry with seasoning of sweet marjoram, chopped parsley, and a little pepper and salt if needed. Take off the fire and add two well beaten eggs, and freshly grated Parmesan cheese (2 heaping tablespoons.) Mix altogether and fill the shells adding bits of butter and a sprinkling of cheese. Put in oven and brown. Serve hot as vegetable or entree. When cold these make a delicious addition to a picnic lunch.—*Mrs. Secundo Guasti.*

ZUCCHINI

1. Stew with onions, tomatoes, and dried mushrooms.
2. Boil zucchini a little, then slice them and dip in batter composed of egg, flour, a little milk, and small quantity of chopped parsley. Season to taste, fry in hot oil.
3. Egg plant may be prepared in above manner.—*Mrs. Secundo Guasti.*

ZUCCHINI

Slice zucchini thin, fry in olive oil until tender; season with salt. Place in ramekins; sprinkle well with Parmesan cheese, paprika and butter. Place in oven and bake until brown.—*Mrs. Secundo Guasti.*

CREAM SAUCE

Melt a tablespoon each of butter and flour and cook, without letting it color for 3 minutes, then stir in, slowly, a cup of milk or thin cream, simmer until thick; stir until smooth; season with salt and pepper; skim and strain. If a thicker sauce is required as in croquettes or fritters, add more flour and butter.—*Mrs. Claus Spreckles, Coronado, Calif.*

HOLLANDAISE SAUCE

Put a pinch of crushed mignonette pepper and ¼ oz. salt, 3 tablespoonfuls of good vinegar in a small pan, on the fire to reduce until dry; take away from fire, add 8 yolks of eggs and 3 spoonfuls of water; put sauce pan into a Bain Marie of boiling water; work the whole with a whisk until the yolks thicken and have the consistency of cream, then remove the sauce pan to table and gradually pour in 2 pounds melted butter. If too thick, add a little water. Season with cayenne pepper add salt and pass through a cheese cloth. A drop of lemon will improve it.—*Joseph Boggia, Chef, The Plaza.*

CHEESE SAUCE

Melt 2 tablespoons of butter, add 2 tablespoons of flour and blend well together, ½ teaspoon of salt and a dash of cayenne pepper. Stir in slowly, 1 cup of milk, cook a few minutes and add 1 cup of grated cheese, cook slowly, do not allow to boil, and serve. Excellent for cauliflower.

CERISE MAYONNAISE, FOR GREEN VEGETABLES

One pint of sweet cream heated to the steaming point with two bay leaves and a few sprigs of fresh terragon. Thicken to a smooth thick cream with the yolks and whites of four well-beaten eggs, then add pinch of salt and paprika. One tablespoon of fine sugar and two tablespoons of powdered mushrooms. Remove the seasonings, then add one small cup of lime juice and ½ pint of steamed strawberry beet pulp pressed through the sieve. Lastly add one cup of thick sweet cream. Serve almost frozen.—*Mrs. Michael J. Connell.*

MACARONI AND OTHER PASTES

MACARONI, ITALIAN STYLE

Brown in lard 1½ pounds lean beef. When very brown, add 1 cup claret, ½ cup dried mushrooms (soaked), 1 onion, 1 carrot, a little parsley and celery, ½ can tomatoes, 1 green pepper, 1 cup water. Boil very slowly 2 or 3 hours. Strain gravy and thicken. Put grated cheese on a platter and then a layer of hot boiled macaroni, pour over gravy, add as many layers as desired and cover top with cheese and put in oven a few minutes. What is left after straining gravy may be used for a meat dish—*Harry W. Robinson.*

MACARONI

One-third or ½ cup of macaroni, 1 small handful salt, 2 tablespoons oil, 1 tablespoon butter, 1½ pounds round steak, 2 dry, red peppers, 1 large onion, 2 eggs, 1 cup grated cheese. Pour boiling salted water over macaroni and let boil till rather soft, then put in colandar and run cold water over. Have in a good sized sauce pan 2 tablespoons oil, 1 tablespoon butter; also broth from round steak that has been made by cutting steak into small pieces and frying as it begins to brown, pour on 1 cup water, cover quickly and allow to cook a few minutes, then pour off broth. Repeat this two or three times. Cook macaroni in this broth till soft, add red pepper, and juice of 1 onion boiled in 1 cup of water. When ready to serve cover with grated cheese and chopped egg. Dried mushrooms boiled and their broth are sometimes added.—*Mrs. Edwin Janss.*

MACARONI

Take 2 pounds good lean beef, cut in small squares. Put over the fire with 5 large tomatoes or 1 can of tomatoes, ½ onion cut in smallest pieces possible, 1 can mushrooms (Italian put up in oil) cut very fine. Cook until meat is thoroughly done, but not so fast as to absorb the liquor. Then put through a coarse sieve, salt and pepper to taste and keep hot in double boiler. Take large sized macaroni and cook slowly for two hours. When ready to serve, place a layer of macaroni on a platter, then a layer of sauce, sprinkled well with Parmesan cheese. Continue the layers till all the macaroni is used. Serve boiling hot.—*Louise S. Macneil.*

MACARONI CROQUETTES

One pint cold boiled macaroni; heat and moisten with thick white sauce, given below; add the beaten yolk of 1 egg, 2 tablespoons grated cheese and salt and pepper. SAUCE: One pint hot cream, 2 even tablespoons butter, 4 heaping tablespoons flour or 2 ounces cornstarch, ½ teaspoon salt, ½ teaspoon white pepper, ½ teaspoon celery salt, ½ teaspoon cayenne pepper. Cook in double boiler until thick.—*Mrs. William Hook.*

CHEESE AND MACARONI LOAF

One-half cup macaroni broken in small pieces, 1 cup milk, 1 cup soft bread crumbs, 1 tablespoon butter, 1 tablespoon chopped green pepper, 1 teaspoon each of chopped onion and parsley, 3 eggs, 1 teaspoon salt, ½ cup grated cheese. Cook macaroni in boiling salt water until tender and rinse in cold. Cook parsley, onion and pepper in a little water and butter. Pour off water or allow it to boil away. Beat the egg white and yolk separately. Mix all ingredients cutting and folding the stiffly beaten whites last. Line a baking dish with buttered paper, turn mixture in, set dish in pan of hot water and bake in moderate oven from ½ to ¾ hour. Serve with tomato sauce.—*Mrs. B. O. Bruce.*

MACARONI JAMBALAYA

Four ounces elbow macaroni, or 1 cup stick macaroni broken in inch lengths; 1 green pepper; 3 hard cooked eggs; 2 tablespoons butter; 1 onion; 1 cup canned tomatoes; 1 teaspoon salt; ½ teaspoon paprika; Parmesan cheese.

Boil the macaroni for half an hour, drain, rinse with cold water and drain again thoroughly. In the meantime chop the pepper and onion and cook with the tomatoes, butter and seasonings for 15 minutes. Then add the macaroni and the egg-whites chopped fine; let stand to become very hot, and serve in a rather flat dish with a cover, sprinkling the Parmesan cheese, mixed with the egg-yolks, which have been passed through a sieve, thickly over the top.

GNOCCHI

Melt in a sauce pan a 2-inch cut from a pound of butter, being careful not to let it brown. Add just as much flour as the butter will take up. Thin with water until it is a thick, smooth paste. Add ¼ pound grated fresh Swiss cheese, stir vigorously, remove pan from fire, add 2 eggs beaten together, stir well, put pan on fire and add more flour until the mixture rolls up in a ball. With a teaspoon form mixture into balls size of walnut, roll each in flour. Heat a quart of milk, poach for a few moments the balls. Make layers, in a baking dish, of balls and ¼ pound grated cheese. When the dish is full thicken the milk with flour and water, add a large piece of butter, salt and cayenne; pour over the balls, put crumbs on top and bake 20 minutes.—*Mrs. J. W. Montgomery.*

GNOCCHI

Boil 3 medium size potatoes with the skins on; then peel and mash. When cool, add half as much bread—the crusts cut off—well soaked; 3 eggs and enough flour to make a dough which can be rolled. Roll out, cut in strips and then in smaller pieces. Thumb each lightly on the back of a grater. Cook in boiling salted water, about 20 minutes. Drain, put on a platter, sprinkled with grated Parmesan cheese, and serve with either meat or tomato gravy.—*Mrs. Secundo Guasti.*

JAMBALAYA

Boil rice and set aside. Chop 2 slices of raw ham and fry together with 1 chopped onion. Add 1 cup canned tomatoes and 1 cup shrimps, which have been cleaned and cut up small. Let it simmer together. Serve hot.—*Mrs. C. C. Perkins.*

SPAGHETTI

One box spaghetti, 1 can mushrooms, 1 small can olives, 1 can tomatoes, ½ cup butter, 3 chili peppers (chili powder can be substituted), 2 onions, ½ teaspoon salt, ½ pint cream, ½ pint milk, 2 teaspoons flour, 3 teaspoons butter, ¾ cup grated cheese. Boil spaghetti until tender in salted water. Fry onions and chili peppers in ½ cup butter, add tomatoes and ½ teaspoon salt. Let simmer for 40 minutes. Mix milk and cream, thicken with flour and butter. Put a layer of spaghetti in a pan, then a layer of mushrooms and olives, sprinkle with grated cheese, cover with tomato sauce; repeat until pan is full. Just before putting in oven cover with cream sauce and cook until heated through. This mixture fills two granite baking pans and may be made the day before using if cream sauce is not added until last minute.—*Mrs. Louis Cass.*

ITALIAN DELIGHT

One-half pound spaghetti, ½ pound hamburger steak, ½ can corn, 1 cup condensed tomato soup, 1 cup olive oil, ½ cup grated cheese, 1 small onion, 1 clove of garlic, 1 bell pepper, 1½ teaspoon salt, dash cayenne and paprika, few drops Worcestershire sauce. Cook spaghetti in boiling salted water; chop onion, garlic and pepper and fry in olive oil until onions are golden brown; add tomato soup, salt and paprika, a dash cayenne and about ½ teaspoon Worcestershire sauce. When thoroughly heated stir in cheese until melted, then add the spaghetti, corn and the Hamburger, which should be thinned with a little cold water to prevent it cooking in lumps. Stir over the fire for 5 minutes and turn into a baking dish. Sprinkle with grated cheese and bake for 20 minutes. One-half can mushrooms may be added if desired. *Mrs. E. P. Johnson.*

SPAGHETTI DETOIR

Boil 1 quart tomatoes 2 hours; then strain through colander. Take ¼ pound spaghetti and boil 25 minutes; drain. Take 1 pound American cheese and melt in porcelain dish. Stir cheese into spaghetti until creamy. Add ½ pint cream. Add to tomatoes a small piece of butter, salt and paprika. Stir same through spaghetti and serve at once.

SPAGHETTI (ITALIAN)

One package spaghetti; break; cook until tender. Strain 2 cans tomatoes, grate 2 onions and add to tomatoes. Grind ½ pound bacon. Brown this and add to tomato juice. Cook 10 minutes. Add spaghetti. Cook again. Before serving add ½ pound cheese.—*Mrs. W. T. McFie.*

CHICKEN AND SPAGHETTI

Cut a chicken as for fricassee, boil in 2 quarts of water, or more; when tender take chicken out. Cook ½ box spaghetti or macaroni in the chicken broth about 25 minutes. Then strain off the liquor. Put 1 chopped onion in a spoonful of butter to fry, add a tablespoon of flour and a quart of strained tomato juice, pepper and salt, then the chicken liquor. Put the chicken and spaghetti in this to heat and serve at once. Mushrooms or oysters may be added.—*Mrs. W. W. Lovett, Detroit, Mich.*

SPAGHETTI (ITALIAN)

Put a tablespoon bacon fat in saucepan, when hot add ½ pound spaghetti in desired lengths; a large sliced onion, chopped fine; parsley; salt; dash cayenne; and 2 green peppers chopped. Stir to prevent burning, add 1 large cup stock, 2 large tomatoes sliced, and simmer slowly until spaghetti is tender and liquid almost absorbed; then put in a baking pan, spread plenty of butter and grated cheese on the top and bake for 10 minutes.—*Mrs. W. G. Nevin.*

SPAGHETTI WITH BEANS

One cup dry beans (pink or lima), 1 cup spaghetti, ½ cup strained tomato, ⅓ cup grated cheese, 2 tablespoons minced onion, 2 tablespoons fat, 2 tablespoons corn starch, ½ teaspoon salt, ⅛ teaspoon pepper. Soak beans over night; cook in boiling salted water until tender. (1 teaspoon salt to each quart of water. Change water when beans begin to boil. Add ⅛ teaspoon soda to water in which beans are cooked.) Drain and rinse well in clear water. Cook the spaghetti in boiling salted water until tender (about ½ hour). Make a sauce of the tomato by browning the onion in the fat, adding the corn starch to thicken, and lastly the hot strained tomato with salt and pepper. Add the drained spaghetti. Heat. Pour the hot beans on the platter, surround with the spaghetti, and sprinkle the grated cheese over the beans.—*Miss Etta P. Flagg.*

SPAGHETTI WITH TOMATO SAUCE

One package of spaghetti cooked in salted water till tender, then drain. One can tomatoes; 2 medium size onions chopped; 2 kernels garlic; ½ teaspoon ground cloves; 1 tablespoon Worcestershire sauce; salt and pepper to taste. Cook thoroughly, strain and thicken with 1 tablespoon flour and 1 of butter. Mix sauce and spaghetti together. Serve on a platter and sprinkle it plentifully with grated American cheese.—*Mrs. Frank C. Sutphen.*

SAUCE FOR SPAGHETTI

Put a tablespoon of olive oil in a frying pan, fry brown 2 large cloves of garlic, take the garlic out and pour in 1 large can Florence sauce. Just before pouring over the spaghetti add a few drops of any good beef juice.—*Edith Terry Preuss.*

RISOTTO A LA MILANESE

Meat broth, 2 cups rice, 1 teaspoon powdered saffron, ½ p grated Parmigrano cheese, ½ pound butter, 2 medium-sized on salt to taste. Chop onions very fine and brown them with ¼ pc butter. Add rice and from time to time a ladle of broth, stir continually, never letting the rice get dry. Dissolve saffron in cup broth and add to rice when nearly cooked (the broth must be absorbed when the rice is cooked). Before serving add the other pound butter and part of the cheese, and let it stand, covered for abc 5 minutes. Serve hot in large platter and add remaining cheese. *Philip Ghisi.*

RISOTTO

One cup rice, 2 tablespoons butter, ½ onion, 1 cup tomato juic 1½ teaspoonfuls salt, ⅛ teaspoon paprika, 2½ cups water or stock ½ cup grated cheese. Cook rice in boiling water 5 minutes, drain Melt fat in frying pan, add chopped onion, cook 1 minute, stirring constantly. Add rice, cook until fat is absorbed by rice. Add tomato juice, water and seasoning. Cook until rice is tender and liquid absorbed. Stir in cheese with a silver fork. Melt cheese and serve.

RISOTTO PIEMONTAISE

One onion, a slice of ham, a few mushroom heads all cut in small dice; fry in butter a few minutes; to this add one cup of rice. Mix with a wooden spoon; add a pinch of saffron to each cup of rice, and six cups of broth. Season and let cook for about twenty minutes on a good fire, giving it an occasional stir. When done remove from the fire, add one truffle; chicken livers, cooked and cut in dice; a piece of butter the size of an egg; two oz. of grated cheese. Mix together. Serve a little gravy on the side.—*Joseph Boggia, Chef, The Plaza.*

RISETTO

Two medium sized onions, one clove of garlic, one slice raw ham, six fresh mushrooms, one fresh tomato (or canned will do), two pounds rice, three quarts chicken stock. Take onion, garlic, mushrooms, tomato; chop fine, put in saucepan with butter, saute five minutes, add rice, cover with chicken stock; cook till done. Serve with Parmesan cheese.—*The Alexandria.*

GRAVY FOR RAVIOLI AND OTHER ITALIAN PASTES

Three pounds lean beef; 1 medium sized onion, chopped very fine; 1 handful dried mushrooms, soak in hot water until soft, then chop fine; ½ can tomatoes or same quantity of fresh tomatoes. Flavor with a little rosemary and thyme. Into a pot put ½ teacup olive oil and ½ slice butter. Heat and put in meat. Brown well; season with pepper and salt to taste. Add onions and mushrooms. Let cook until onions are rich brown, then add tomatoes and thyme. Let simmer on slow fire for several hours, adding stock or boiling water to keep from drying.—*Mrs. Secundo Guasti.*

RAVIOLI

Ingredients for dressing: One-half cup olive oil; 2 tablespoons butter; 1 medium sized onion chopped very fine; 1 pinch dried mushrooms (soak in hot water for ½ hour and chop fine); 10 cents spinach (boil and drain free of water and chop fine); ½ small milk loaf (soak in water, remove crust, drain free of water and chop); 1 clove of garlic and a little parsley if desired, chopped fine; 6 eggs, well beaten; 1 teacup grated Parmesan cheese; breast of 1 boiled chicken (chop fine); 1 small brain or same quantity of sweetbreads (parboil and chop); 1 gill cream. Heat oil and butter, add onion, mushrooms, garlic and parsley, fry a little, add spinach and bread. Let cook until mixture is thoroughly heated. Remove from fire and let cool. Add eggs, cheese, chicken, brains and cream; season with salt and pepper to taste. Mix thoroughly and let stand in cool place until crusts are ready. Ingredients for crusts: Three cups flour (sift thoroughly), 1 pinch salt. Into the flour break 3 eggs and mix. Moisten with water until stiff enough to roll. Cut dough in two parts. Roll out as thin as possible without breaking. Spread dressing over half the crust and cover with the other half. Mark with ravioli cutter. The pin, cutter and roller can be gotten at any first-class Italian grocery store. How to Cook Ravioli: Into a very large pot put water and salt to taste. When boiling put ravioli in separately and keep boiling for 15 minutes or a little more, according to the toughness of the dough. Remove from fire, drain in a colander. Into a dish put a little gravy, 1 layer ravioli, sprinkle with Parmesan cheese, cover with gravy, add another layer, and so on.—*Mrs. Secundo Guasti.*

DAMPHNUDLN

One tablespoon sugar, 1 teaspoon salt, 1 cake compressed yeast soaked in 1 cup luke warm milk. Sift a pint flour into a bowl, stir into it a cup of milk, an egg and the soaked yeast cake. Work all thoroughly, adding gradually flour to form a soft dough. Do not get it stiff. Cover the bowl, let it stand till it is double the original bulk. Flour the kneeding board, mould the dough into small biscuit, let rise ½ hour. Butter a large round pan, set your dumplings within, brushing each with butter, pour in enough milk to reach half way to the top of the dumplings. Set upon a brick in the oven, bake a light brown. Serve with vanilla sauce or prunes.—*Mrs. Mossin.*

NOODLES AND HAM

Make broad noodles, from two eggs; boil in salt water and drain. Shake all through them a dessertspoon of butter, and keep in a warm place. Have ready some very finely chopped lean ham, and put layers of ham and the noodles in a buttered pudding dish. Put the lightly beaten whites of two eggs (to which has been added three tablespoons of rich cream and a pinch of salt) on top. Bake in a very moderate oven for twenty or twenty-five minutes. Tongue or cheese can be used instead of ham.—*Mrs. Maurice Hellman.*

BAKED NOODLES

Two eggs, ½ tablespoon iced water, ¼ level teaspoon salt. Work in enough flour to make very stiff. Roll very thin. Let dry. Cut in ⅛ inch strips. Place in baking dish a layer noodles, a thin layer dried bread crumbs, dot with butter and continue until dish is full. Add ½ cup cream, brown crumbs and butter on top. Bake 20 minutes. —*Mrs. A. L. Cheney.*

BOHEMIAN NOODLES

To 2 eggs, take ⅓ cup cold water, ½ tablespoon salt and enough flour to make a stiff dough. Work same as you would bread dough. Divide into two parts, roll out as thin as possible and let dry, but not so dry that it would break, for that would spoil it. When dry enough, cut the size noodles you wish. Boil in plenty of salted water about 10 minutes, drain and place in a kettle, seasoned with melted butter and fried brown bread crumbs.—*Anna Langer.*

POLENTA

Gradually add ½ pound corn meal to 1½ pints boiling water, and cook until thick. Drop into a serving dish in small lumps; sprinkle each mound of mush with cheese, pour over each browned butter and set in oven a moment to melt the cheese. Serve immediately.

NOODLES WITH HAM

Noodles to be made same as above, adding about 1½ cups coarsely chopped ham. Turn into well buttered baking dish, and pour over the following sauce: 2 whole eggs beaten light, salt and pepper to taste; add enough milk to cover the noodles; place little bits of butter over all; bake in moderate oven about one hour, and serve. Nice for luncheon.—*Anna Langer.*

SALADS

Never touch with steel, or even with silver, anything that is going into a salad. Do every possible bit with your fingers, and if there is anything that can't be separated by fingers take an ivory paper knife.

AMERICAN BEAUTY SALAD

Wash 5 medium size beets and boil until tender. Remove skins and chill. Scoop out centers. Season ½ pound cottage cheese with ⅛ teaspoon white pepper, ¼ teaspoon paprika and salt—if not already salted sufficiently; moisten with 2 tablespoons cream. Fill the beets with the mixture, garnish with bits of the beets taken from the centers, place on beds of crisp lettuce and serve with mayonnaise.—*Mrs. M. J. Connell.*

ANCHOVY SALAD

Divide the whites and yolks of six boiled eggs and chop fine with a bunch of parsley. Have the anchovies well cleaned and chopped. Mix all together, and add vinegar, oil and mustard to taste.—*Mrs. Secundo Guasti.*

APRICOT AND MARSHMALLOW SALAD

One can apricots cut in thin pieces (no juice), 1 pound marshmallows cut in quarters, 1 cup nuts cut small. Add mayonnaise mixed with whipped cream. Serve on beds of lettuce.—*Mrs. Roland Bishop.*

ARTICHOKE BOTTOMS, ST. GEORGE STYLE

Cut heart stalks of celery in thin (less than one-fourth of an inch), slices, and cut these slices into two or three bits each. Cut cooked chicken breast into similar pieces. Take one cup of each. Season with salt and paprika, also, if an acid taste is desired, a tablespoonful of lemon juice. Mix thoroughly, then add three rounding tablespoonfuls, each, of mayonnaise dressing and aspic jelly just on the point of setting. Set the dish containing the ingredients in a pan of ice and water; mix thoroughly; as the mixture begins to set. Have ready a can of artichoke bottoms, drained, thoroughly seasoned with salt, paprika, oil and lemon juice, and chilled. When the celery and chicken mixture begins to set, place it on the artichoke bottoms, rounding it to a dome-shape and making it perfectly smooth with a silver knife. Press blanched pistachio nuts, split in halves, on the sides, with a few chopped nuts on the top and around the line where the mixture meets the artichoke. As soon as the nuts adhere to the surface, pour over the whole a little half-set aspic jelly, and let stand in a cold place until ready to serve. The quantity of salad indicated will fill eight or ten artichoke bottoms. Truffles or hard cooked egg may replace the nuts, and eggs or nuts the chicken. Garnish the dish with heart leaves of lettuce and two-inch lengths of celery, curled at both ends.—*Charles W. Ogroski.*

PEAR AND CHEESE SALAD

Peel and core pears, fill cavities with Roquefort and cream cheese, moisten with mayonnaise, a little Worcestershire sauce and small quantity of pimientoes. Serve cold with French dressing.—*Mrs. George Anderson, San Jose.*

SLICED TOMATOES

Sliced tomatoes are delicious served with Mayonnaise thinned with sour cream.—*Mrs. George Anderson.*

TOMATO SANDWICH

Two slices tomato cut quite thick, spread cream cheese between and one slice of hard boiled egg on top. Serve with French dressing on lettuce and hot crackers.—*Mrs. George Anderson.*

TOMATOES WITH CHEESE

Peel tomatoes, slice rather thick. Take slice of tomato, cover with layer of smearcase or cottage cheese; season with chopped olives, pimientos, salt, pepper and paprika, then place another slice of tomato and serve with French dressing mixed with whipped sour cream.

A FROZEN SALAD

Two cream breakfast cheeses, a cup of whipped cream, chopped green peppers, pimientoes, ripe olives and walnuts mixed together. Season with salt, Worcestershire sauce and paprika to taste. Pack as for ice cream until thoroughly frozen. Cut and serve in slices on crisp lettuce leaves, with mayonnaise dressing, thinned with sour cream.—*Mrs. George Anderson, San Jose.*

FROZEN FRUIT

Pack in ice and salt and freeze one can either peaches or apricots. Leave for five hours in ice box. To serve, cut can one-quarter inch from top, remove frozen fruit, cut in slices. Pour over whipped cream with spoonful chopped nuts. Serve on lettuce leaves.—*Mrs. George Anderson.*

AVOCADO SALADS

Cut small avocados in half, lengthwise, remove pits and any spots, and fill the cavities with French dressing made with lemon juice. Serve with a spoon. Or peel grapefruit and remove the sections; peel avocadoes and cut in pieces, lengthwise, the same thickness as the grapefruit sections. Lay alternating pieces of avocado and grapefruit on beds of crisp lettuce, and pour over all French dressing made with lemon, pineapple or grapefruit juice instead of vinegar; or use a cream mayonnaise; or One Thousand Island dressing.—*Mrs. F. H. Reilley.*

BANANA SALAD

Put lettuce leaf on salad plate, sprinkle little salt on leaf, cut 1 banana in two, lay on leaf, put 2 tablespoons lemon jelly on top of bananas, then 2 tablespoons chopped nuts.—*Miss E. Usher.*

KIDNEY BEAN SALAD

One can kidney beans. Drain off water and wash them well. Six sweet pickles, sliced thin; 1 head celery, 3 apples; mixed with mayonnaise.—*Mrs. Howard Huntington.*

BLACKSTONE SALAD

Half cup mayonnaise dressing, ¼ cup French dressing, ⅓ cup chili sauce. Add a little chopped chives and chopped pimientoes. Lacking chives, use onion juice. Pour over plain lettuce.—*Mrs. Newton H. Foster.*

CALF-FOOT JELLY
(Scotch Recipe)

One ox or calf's foot, ½ pound sugar, 4 eggs (whites), 4 lemons, 1 blade mace, 1 inch cinnamon, 4 cloves, 2 glasses (wine) sherry. The foot should be broken in several pieces, remove fat between toes and all marrow from bones. Put in saucepan, cover with cold water and bring to boil. Take out and scrape thoroughly; after rinsing put back on stove with 2 quarts cold water. Bring to boil, skim and allow to simmer 8 hours. Strain into a basin and stand aside to get quite cool. Remove fat from top. There should be 6 cups of stock. Put stock in saucepan, add sugar, mace and cloves, cinnamon broken in bits, lemon rind thinly pared off, juice of the lemons, whites of eggs, and crushed shells. Put back on fire and boil very gently about 5 or 10 minutes. Take off, cover with lid and allow to settle 10 minutes. Use a flannel or felt jelly bag; pour boiling water through to warm it. Strain jelly through bag very slowly, twice. Wine is added just before jelly is strained.—*Mrs. J. C. Niven.*

CELERY HEARTS AND FRENCH ENDIVE SALAD

Wash, drain and dry crisp French endive. Arrange on individual salad plates surrounded with curled celery. To curl celery; with a sharp knife cut the tender stalks in shreds from the ends toward the center, leaving about ¼ inch uncut in the center; drop into ice water, to which 1 tablespoon lemon juice has been added, and let stand until well curled. For each individual service, mix together 1 tablespoon lemon juice, 1 tablespoon catsup or chili sauce, ⅛ teaspoon salt, 1 teaspoon finely chopped celery and ¼ teaspoon Worcestershire sauce. —*Mrs. Michael J. Connell.*

CELERY VICTOR

Select good strong bunches of celery, allowing a bunch for 2 people. Take off the outer or coarse branches and boil stock tender in soup stock, adding 1 whole black pepper to each stalk. When tender put in deep bowl and pour over well beaten French dressing, letting stand over night. When ready to serve, cut through lengthwise, allowing ½ to a person. Serve on lettuce, garnish with anchovies, and cover liberally with French dressing.—*Mrs. Maurice Hellman.*

CHERRY SALAD

Remove the pits from big, ripe cherries, keeping the fruits as whole as possible. Fill the cavities with whole blanched hazel nuts. Chill thoroughly and serve on crisp lettuce with any fruit salad dressing preferred.—*Mrs. F. H. Reilley.*

CELERY, APPLE AND NUT SALAD

Mix 1 cup each apples, celery and walnuts. Cut the celery and apples in small pieces, and break walnuts in small pieces; add 1 teaspoon salt, 2 tablespoons orange juice and the grated rind of 1 orange. Add 1 cup mayonnaise; serve on beds of crisp lettuce and garnish with mayonnaise.—*Mrs. F. H. Reilley.*

STUFFED CELERY

Mash any preferred cheese to a paste with olive oil. Add paprika and chopped chives. Take well shaped celery and fill each piece with the mixture; chill and serve.—*Edith Terry Preuss.*

CELERY PALACE

Cook 6 stalks of celery in clear soup until tender (cut stalks 5 or 6 inches in length). Take out, chill on ice, serve on bed of watercress with the following dressing: Four tablespoons olive oil, 2 tablespoons tarragon vinegar, ½ teaspoon salt, pinch of black pepper. When ready to serve grind whole black pepper over all.—*Mrs. R. J. Schweppe.*

CARROT SALAD

Take 1 cup French—or any good fresh carrots—and grind in the meat grinder; the same amount of celery, and marinate together with a very little strong French dressing seasoned with salt and pepper to taste. Just before serving add mayonnaise and walnuts (a little chopped pimiento and green pepper is a good addition). Serve on crisp lettuce.—*Anna Langer.*

ALMOND CHEESE SALAD

Mash 1 cream cheese, add 4 tablespoons of heavy cream. When thoroughly blended add 2 tablespoons of chopped blanched almonds, ⅓ cup of whipped cream and a few grains of salt. Line very small molds with mixture, fill cavity with Bar-le-duc currants, let stand in refrigerator until thoroughly chilled. Serve on crisp hearts of lettuce, with French dressing, to which has been added 2 teaspoons Worcestershire sauce (if desired).—*Mrs. W. A. Barker.*

COTTAGE CHEESE SALAD

Add chopped pecans to cottage cheese and form into balls; serve 3 or 4 with each service of crisp lettuce, with French or mayonnaise dressing.—*Louise S. Holterhoff.*

CREAM CHEESE SALAD

Parboil 1 bell pepper in boiling water, to which has been added a pinch soda and ½ teaspoon of salt. Chill thoroughly, cut off the top, remove seeds and veins, and stuff with the following: Mash 1 cream cheese, adding a little milk to soften it, 2 tablespoons of Eastern cheese and ½ cup of finely cut celery. Season with salt and paprika. Stand on ice for at least one hour. When ready to serve, slice, and serve on lettuce leaves with mayonnaise.—*Mrs. C. Seligman.*

NEUFCHATEL SALAD

ıree packages of cream or Neufchatel cheese. Work in a little :ream with a fork. Chop olives and cut 1 pimiento in strips. a few lettuce leaves and add pepper and salt, form in an oblong and set aside until ready for use. Slice and garnish with small of tomato, enough to make salad look pink, then add a lump of nnaise.—*Mrs. George S. Patton.*

MOUSSE DE POULETTE SALAD

For 7 or 8 molds take ½ cup double cream, beaten firm; ½ a l tablespoon gelatine, softened in 3 tablespoons cold chicken broth; a cup of highly seasoned chicken broth, scalded with the yolk of 1 beaten into it and cooked a little; ¾ cup of finely chopped chicken at (white preferred). Flavor with salt, pepper and celery salt, e chopped parsley and onion. After mixing all ingredients except eam, allow it to jell, and then cut in the beaten cream. Pour into nall moulds, ornamented with a few green peas or any contrasting olor, and serve when cold with some green salad—peas, beans, celery nd lettuce are good. Mayonnaise lightened with whipped cream is est dressing.—*Mrs. Lynn Helm.*

CHICKEN SALAD

One large chicken, 3 stalks of celery, 1 pint of ripe olives, 1 pint of sour sweet pickles. Cut all ingredients fine; boil chicken in salt water the day before it is to be used, so as to have it very cold. Dressing: Beat together yolks of 6 eggs, 6 tablespoons of vinegar, 1 dessertspoon of salt, 1 tablespoon of sugar, ½ teaspoon of mustard, a pinch of red pepper, butter the size of a large walnut; boil until thick; then add the juice of 1 lemon, beat until light. When cold add 1 pint of cream whipped stiff.—*Mrs. Godfrey Holterhoff.*

CUCUMBER AND SHRIMP SALAD

Six or eight medium sized fresh cucumbers about 4 inches long, neatly pared, and one end cut off, then hollowed out to form a thin shell. Fill with the following:

One-half pint of minced shrimps and 4 tablespoons of Bermuda onion. Add the cucumber pulp and ample pinch of salt and paprika, moisten with the creme cordial mayonnaise, then fill neatly into the cucumbers, dust in powdered chervil, then cut down into rings and garnish with endive. Serve with the creme cordial mayonnaise.—*Mrs. W. H. DeWitt.*

CUCUMBER AND SHAD ROE SALAD

Cook a shad roe with onion and bay leaf in salted water with dash of vinegar for 20 minutes. Cool, cut in slices or cubes and m with French dressing made with onion juice. Add a cucumber cut cubes and mayonnaise to moisten, place salad upon hearts of lettu garnish with long strips of cucumber and pimientos.—*Anne W. Stims*

STUFFED MEDALLIONS OF CHICKEN, WITH CRESS
(For Eight Medallions)

Soften 1 tablespoon gelatine in ¼ cup cold water and dissolve in 1 cup of hot white sauce and set aside. Cut cold chicken breast in very thin slices; from these stamp out eight rounds (use a biscuit cutter). Cut rounds of the same size from thin slices of ham or tongue. Brush over the chicken rounds with half-set aspic and press the rounds of ham and tongue upon them. To the trimmings of chicken breast add one-third the quantity of ham or tongue, and chop the whole very fine; add the yolks of 2 hard boiled eggs, and 4 tablespoons cold bechamel sauce, and pound the whole in a mortar. When smooth add salt and pepper to taste. The mixture should be soft enough to spread on the rounds of meat. More sauce or cream may be added if needed. Spread the mixture on the rounds with a silver knife, giving it a slightly dome-shape. At last make very smooth by dipping the knife in boiling water. Let cool on ice. The sauce containing the gelatine should be just cool enough to set when poured over the chilled rounds and leave them with a smooth covering. When the sauce is firm, decorate each round to suit individual fancy, with pimiento, egg white or truffle, then cover each bit of decoration with a little aspic jelly just on the point of setting. When cold serve with cress, endive or celery, and French or mayonnaise dressing.—*Charles W. Ogroski.*

CUCUMBER AND PINEAPPLE SALAD

One cup chopped pineapple, 1 cup grated cucumber, juice of 1 lemon, nearly 1 package of gelatine, ¼ cup of cold water, salt and pepper. Mix with cucumber, pineapple and lemon juice the gelatine, which has been dissolved in the cold water, and set in hot water to melt. Add salt and pepper and pour in small molds. Serve with mayonnaise. —*Mrs. Edwin Janss.*

SALADE DE DINAID

Select 6 or 8 scarlet and green mango sweet peppers, plunge into boiling water, then skin and cool them. Make a cut in the stem and remove the seeds and fibres, then fill with the following:

One cup of diced cooked crab meat. One cup of French peas. One cup of diced cucumber. One cup of diced celery and orange. Dust with salt and paprika, then moisten with green mayonnaise. Serve in nests of chervil and white endive.—*Mrs. W. G. Nevin.*

COLD SLAW

One head of cabbage, shaved very fine. Freshen in cold water, slightly salt and drain. Pour over sauce made of ¾ cup of vinegar, ½ cup of sugar, ½ teaspoon salt, 1½ teaspoons mustard, 2 egg yolks beaten light, 1 tablespoon of butter. Cook in a double boiler until thick. When cold, add ½ cup of cream whipped, either sweet or sour.—*Mrs. Fanny Lovett.*

ENGLISH EGG SALAD

Nine eggs boiled hard, then neatly shelled and cooled. Pickle half of them in beet vinegar and the other half in white wine vinegar colored a rich green with spinach essence. Take out and wipe dry, then cut into quarters and add: 1 cup of stewed chestnut meats and 1 cup of diced apples. Dust with salt and paprika, then cover with fromage mayonnaise. Serve with a garniture of water cress and spirals of lemon peel.—*Mrs. W. G. Nevin.*

FRUIT SALAD

Cook a peeled and diced cucumber in 1 cup water; season well and add ½ package Knox gelatine. Put the juice from 1 pint bottle of maraschino cherries—with enough gelatine to set it—into a ring mold; when that is firm add the cucumber mixture; diced pineapple; peeled and seeded white grapes; diced grapefruit. Chill and serve unmolded on a bed of lettuce, the center filled with sliced avocados, grapefruit, persimmons, pomegranets, or any fruits in season. Serve with Neufchatel cheese balls and mayonnaise, diluted with whipped cream.—*Mrs. Walter Leeds.*

SALAD OF MIXED FRUITS

Place in the center of a dish a pineapple which has been properly pared, cored and sliced, yet retaining as near as practicable its original shape. Peel, quarter and remove the seeds from four sweet oranges; arrange in a border around the pineapple. Peel four bananas and cut them zigzag fashion, forming a fence or border around the dish. In the V-shaped spaces put tiny mounds of grapes, cherries or other small fruit. To a half pint of clear sugar syrup, add ½ ounce good brandy, pour over fruit and serve.—*Mrs. Maurice Hellman.*

FRUIT SALAD

One cup of walnuts in maraschino. One cup of diced candied orange peel. One cup of diced euchered figs. One cup of maraschino cherries. One cup of mint cherries. Mix with a green, sweet mayonnaise, then turn into the freezer and freeze to a soft mush. Add the stiff beaten whites of 2 eggs and 1 tablespoon of dissolved gelatine. Pack in a mold and freeze solidly. Serve with white sponge cakes.—*Mrs. L. S. Montgomery.*

MACARONI SALAD

Take a sufficient quantity of cold boiled macaroni to fill 1 large mold or individual molds, add a few ripe olives and ½ a pimiento, chopped. Mix thoroughly with a rich mayonnaise, pack and let stand until firm. Serve on bed of crisp lettuce.—*Mrs. W. Jarvis Barlow.*

"M" SALAD

Put the thinnest possible slice of Bermuda onion between two ⅓-inch slices of sweet orange. Lay on lettuce leaves and serve with highly seasoned French dressing.—*Mrs. E. S. Pauly.*

GINGER ALE SALAD

Three-fourth cup diced pineapple, ¾ cup chopped grapefruit pulp, ⅓ cup blanched and shredded almonds, ¼ cup Malaga grapes, if available, 1 cup imported ginger ale, 2 tablespoons gelatine, ⅛ (scant) teaspoon salt, pepper and cayenne. Lettuce, mayonnaise. Soak gelatine for 5 minutes in ½ cup of tepid water, then dissolve it over steam. Combine the fruit, nuts, salt and pepper, stir in ¾ of the ginger ale, reserving ¼ to mix with gelatine, then add the ginger ale and gelatine last. Pour into individual molds, and when stiff serve with mayonnaise and garnish with lettuce. Will serve six or eight. If grapes are not available, it is well to put in a little sugar to sweeten it a little more.—*Mrs. E. P. Johnson.*

HONOLULU SALAD

Two alligator pears; 3 okra pods, boiled and let cool; 2 medium size tomatoes; 1 can tuna; 1 head crisp lettuce. Arrange lettuce on a shallow salad dish, on this place sections of alligator pear, interspersed with slices of tomato and okra; over all spread the tuna, which has been picked up and drained of its liquid. Serve with French dressing.—*Mrs. Isidore Dockwiler.*

MACARONI SALAD

Three hard boiled eggs; 2 green peppers; 1 or 2 pimientos; 2 onions. Chop all fine, mix with mayonnaise and pour over cold, boiled, salted macaroni.—*Mrs. Frank C. Sutphen.*

FROZEN SALAD

One can sliced pineapple, put through meat grinder; ⅔ of the can of pineapple juice; ½ dozen oranges, peeled and all white part removed, and put through meat grinder. Some white grapes if one likes. One cup of cooked mayonnaise dressing added to other ingredients. Pack in salt and ice for 2½ hours. Serve with the oil mayonnaise.—*Mrs. E. P. Johnson.*

PEAR SALAD

Take halves of bartlett pears; turn core side down and on the top thickly stick slivers of blanched almonds. On the stem put 3 cloves, like eyes and mouth. Place on a bed of crisp lettuce, and round it put tiny balls of Neufchatel cheese, some rolled in paprika and some in minced parsley. Use well seasoned French dressing, made with lemon juice instead of vinegar.—*Mrs. W. G. Ross.*

PINEAPPLE AND MARSHMALLOW SALAD

Juice from 1 can of pineapple, juice of 1 lemon, 1 butter ball, heat the above, add flour to thicken, let mixture cool, not get cold; whip in yolks of 2 eggs, which have been beaten to a cream; before serving add whipped cream. Pineapple and marshmallows cut in pieces desired; add nuts if you choose, and pour this dressing over all.—*Mrs. F. A. Wann.*

GELATINE PINEAPPLE SALAD

Half box Knox gelatine, juice of 1 can pineapple and enough of Dole's juice, or other fruit liquid, to make 1 pint of juice altogether; ½ can of sliced pineapple, cut into dice; 3 gherkins, cut in small pieces, and same amount of white celery cut in pieces; 2 tablespoons catsup; a few pieces of white grapes, split, may be added. Dissolve gelatine in ½ cup cold water, 5 minutes, then add fruit juice heated to boiling point. When mixture begins to jell, or nearly cool, add other ingredients. When nearly cold put into separate molds. Serve with mayonnaise.—*Mrs. W. T. McFie.*

PINEAPPLE MARSHMALLOW SALAD

One large can sliced pineapple, cut in small pieces; ¾ pound marshmallows cut in quarters; 1 pound Malaga grapes, peeled, seeded and cut in half; ¼ pound pecan meats. Dressing: Yolks of 4 eggs beaten light; juice of 1 large lemon; pinch of salt; ¼ teaspoon dry mustard; ¼cup cream. Mix, put over the fire and stir until thick. When cold add 1 pint cream whipped stiff. Pour this over the fruit mixture and let stand 1 to 2 hours. Serve very cold.—*Minnie M. Ross.*

PINEAPPLE SHRIMP SALAD

Juice from 1 can of pineapple. Add enough water to make 1 pint. Heat and add 2 envelopes of gelatine and ½ cup of sugar and a little salt. When partly jellied stir in 3 slices of pineapple cut up and 1 small can of shrimps cut. Mold and serve with mayonnaise.—*The Elite.*

TANGO SALAD

Three ripe, juicy pears, cream or Roquefort cheese, lettuce, ¼ cup mayonnaise, 1 teaspoon vinegar, ¼ teaspoon salt, ¼ teaspoon mustard, ½ teaspoon paprika, ¼ cup chili sauce, pimiento, lemon.

Pare, half and core the pears (or use canned pears). Squeeze lemon juice over pears to prevent discoloration. Place a ball of cheese in each cavity of the pears, place these on hearts of lettuce and serve with the following dressing.

Mix together the mayonnaise, vinegar, salt, mustard, paprika and chili sauce. Garnish the lettuce and dressing generously with pimiento (strips or chopped) and place the dressing on cheese balls and pears.—*Mrs. E. P. Johnson.*

PEAR AND CHEESE SALAD

One can pears, 1 package Neufchatel cheese, ¾ cup of chopped walnuts, paprika, salt, ¼ or ½ cup cream.

Stir cream and cheese together, add nuts, salt and paprika. Put the above in the hollow of ½ a pear. Serve with mayonnaise.—*Mrs. Edwin Janss.*

CARNATION PEAR

Peel and core a ripe pear, leaving stem on. Fill cavity with Neufchatel cheese mixed with currant bar-le-duc. Pour over all some bar-le-duc and serve.—*Plaza Hotel.*

ALMA SALAD

Lay several leaves of crisp romaine on plate and arrange alternately an orange quarter (with skin removed), a grape fruit quarter (skin removed) and slice of pear. Place 1 or 2 strips of pimiento on top of fruit, and a pickled walnut. Pour French dressing over all.—*Mrs. W. S. Hook, Jr.*

PEACH AND PIMIENTO SALAD

Cut fresh peaches in half, remove stone and place a marshmallow in hollow. Cover this with a French dressing, and over marshmallow put three strips of sweet Spanish peppers. Pineapple used this way is also good, only in using pineapple add a little Roquefort cheese to dressing.—*Ann Dare.*

SALADE D'OLIVES

One-half pint of green and ½ pint of ripe olives pitted, then add, 1 cup of diced white celery, 1 cup of diced asparagus tips, 1 cup of diced Bermuda onion. Dust with salt and paprika, then moisten with the creme cordial mayonnaise. Heap in pyramid form in center of a salad platter, and mask the outside with the cerise mayonnaise. Garnish with bouquets of chervil and cherries in cognac. Serve almost frozen.—*Mrs. F. R. Kellogg.*

SALADE MIGNON

One cup of cold boiled diced potato. One cup of diced steamed artichoke roots. One cup of diced white celery. One cup of diced Bermuda onion. Dust with salt and white pepper, then mix lightly with the green mayonnaise. Heap in pyramid form on salad platter. Garnish with green and white lettuce hearts and a few mint and maraschino cherries, previously soaked in lemon juice for 24 hours. Serve very cold.—*Mrs. Henry N. Jenson.*

POTATO SALAD

Ten cold boiled potatoes, 4 hard boiled eggs, 3 stalks celery, 1 small onion, 3 small cucumbers; first dressing, make a French dressing and pour over salad and let stand 1 hour; second dressing, 3 eggs well beaten, 1 tablespoon sugar, 1 teaspoon salt, 1 tablespoon melted butter, ½ teaspoon mustard. Mix until smooth, add 1 cup vinegar, cook in double boiler until thick enough for salad dressing, remove from fire and when cold add 1 cup of either sweet or sour cream.—*Helen Sutphen.*

SPANISH SALAD

One head lettuce, 1 cup of ½-inch cubes of bread, 1 onion chopped fine, 1 cucumber sliced, 3 tomatoes quartered, 2 slices pickles. Arrange lettuce for salad, cover with bread cubes, sprinkle with onion, add cucumber and tomatoes and pour over the following dressing:

Two-thirds cup olive oil, ⅓ cup vinegar, 1¼ teaspoons salt, ½ teaspoon pepper, ¼ teaspoon mustard, 1 teaspoon sugar, 2 teaspoons Worcestershire sauce. Put ingredients in a bottle or jar, chill and shake well before using.—*Mrs. W. A. Baker.*

BOLIVIA SALAD

Chop 3 hard cooked eggs and add 1½ cups cold boiled potatoes; 1 teaspoon finely chopped canned pimientos and ½ tablespoon finely chopped chives. Pour over cream dressing, chill and serve on lettuce leaves.

STUFFED PRUNE SALAD

Twenty large prunes, 1 roll of Neufchatel cheese, 2 tablespoons of peanut butter. Mix cheese with peanut butter, add a little salt, stuff prunes with mixture, adding a little milk if dry; place prunes on lettuce and serve with mayonnaise dressing.—*Mrs. W. S. Hook, Jr.*

RUSSIAN SALAD

One can salmon, 1 dozen anchovies, ½ can of mushrooms, 3 eggs, 1 boiled beet, 1 boiled carrot, 1 boiled potato, a head of celery, 1 cup boiled peas, 2 tablespoons capers, 2 chopped gherkins, ½ can caviar and 1 cup of aspic jelly. Chop all vegetables fine, place in a mold in a pan of ice and pour into a layer of the aspic. Arrange the anchovies and chopped vegetables in this with the gherkins, then a layer of mushrooms and one of fish. Continue in this way until the mold is filled. Stand over night on ice. When ready to serve scoop out a place in the top and fill with the caviar, with 1 egg on either side. Serve with mayonnaise dressing.—*Mrs. Roland Bishop.*

SALMON IN ASPIC

Two large cups bouillon let come to a boil, strain through a cheese cloth. Dissolve 2 teaspoons of gelatine in bouillon, always stirring until it comes to a boil, strain again, add a little lemon juice, 2 tablespoons white wine and season to taste. Fill a ring mold half full while bouillon is hot. Put fish in cold, which has been previously boiled, and cut in small pieces, then cover with remainder of bouillon. Boil a head of cauliflower, drain, place in center of ring of jelly and pour over it French dressing. On outside of jelly, pour a ring of mayonnaise. If preferred lobster or chicken can be used instead of salmon.—*Mrs. J. Y. Baruch.*

SWEETBREAD SALAD

Sweetbreads should be put in cold water at once. After soaking 1 hour trim free from fat, put in boiling water, let stand over moderate fire and parboil 15 minutes. Then put in cold water for 5 minutes. Remove carefully any skin or rough parts and put in a cool place until ready to cook again. Then cover with fresh boiling water, add teaspoon of salt and simmer gently for 20 minutes. When done stand away to cool. When cold pull to pieces with silver fork, mix carefully with mayonnaise dressing, mold and serve.—*Mrs. Sydney Wailes.*

SOUTHERN SALAD

Chop 2 tomatoes, 2 bell peppers, 1 onion, 2 cucumbers. Mix with thick white sauce. Freeze, serve on lettuce leaves with mayonnaise.—*Mrs. W. A. Barker.*

SEA FOOD SALAD

Make a jelly from ¼ box of gelatine soaked for 30 minutes in enough cold water to cover and 1 cup of finely minced fresh sweet herbs. Add 1 pint of hot clarified chicken stock, ample pinch of salt and paprika. Enough spinach essence to color a pale green. Turn half into a mold and add 1 pint of diced stewed lobster, when nearly set add the rest of jelly and 1 pint of steamed oysters. Chill on ice, unmold and serve with the frozen creme cordial mayonnaise.—*Mrs. L. S. Montgomery.*

TOMATO JELLY

Boil together 1 can of tomatoes and 1 small onion cut up, a bay leaf, a little vinegar and small clove of garlic, seasoning to taste. Strain this over the contents of 1 envelope of Knox's powdered gelatine which has been previously soaked in cold water; pour into a mold and let harden. Serve ice cold.—*Mrs. L. S. Nordlinger.*

TOMATO JELLY WITH STRING BEANS

Soak ¾ of a box of gelatine in ½ a cup of cold water. Cook a can of tomatoes, an onion, a stalk of celery, a bay leaf, 2 cloves, a teaspoon of salt and a dash of paprika 10 minutes. Add 2 tablespoons of tarragon vinegar and the gelatine, stir until dissolved, strain and mold in a ring mold. When cold turn from the mold. Take tiny string beans boiled until tender in salted water, and seasoned, while hot, with onion juice, salt, pepper and tarragon vinegar; when cold add oil and toss the beans about till each bean is coated with it. Fill the center of tomato jelly mold with the beans and sprinkle over them chopped olives and a pimiento chopped fine.—*Mrs. Thos. W. O'Reilly.*

TOMATO SORBET

One and one-half pints of strained tomato liquor heated to steaming point with a boquet of fresh sweet herbs including mint, marjoram, tarragon and chervil, pinch of salt and pepper; then add 1 tablespoon of dissolved gelatine. Cool; turn into the freezer, and freeze to a soft mush; add the stiff beaten white of one egg and freeze solidly. Pack in individual molds in form of a tomato, then freeze and unmold. Serve with the frozen green mayonnaise.—*Mrs. Ernest Bryant.*

FROZEN TOMATO SALAD

One pint whipped cream, 3 cakes of Neufchatel cheese, 3 fresh tomatoes, 1 cucumber, salt, pepper, paprika; 1 pint whipped cream whipped stiff. Put Neufchatel cheese through a ricer and cut lightly into the cream. Cut the tomatoes in small cubes, chop cucumber fine, season to taste. Put into mold and pack 4 hours.—*Mrs. E. P. Johnson.*

LUNCHEON SALAD

Serve for each portion 1 slice thin cold toast, 1 slice ripe tomato, 1 cold poached egg, cover with dressing made of mayonnaise thinned with cream and sprinkle with chopped sweet green peppers.—*Mrs. A. G. Wells.*

COLD BOILED TONGUE SALAD

Cut tongue into thin slices, cover with layer of thinly sliced onions and ripe olives. Serve on lettuce leaves with French dressing.—*Viola Van der Leck.*

LAMBS' TONGUES SALAD

Fine for picnics. For fifteen people: 24 tongues boiled and sliced; dress at least 12 hours before using, with French dressing in which 1 pint of cut up black olives and 1 grated onion have been mixed.—*Mrs. Elise Kerckhoff.*

VEGETABLE SALAD

One cup shredded cabbage, ¾ cup chopped celery, ½ cup beets cut in strips, ½ cup green peas, 2 tablespoons sugar, 2 cups cold water, 4 cucumbers, ½ onion, ½ pepper, 1 teaspoon salt, ½ cup vinegar, few mustard seeds. Pare and slice cucumber, onion and pepper; add mustard seed; cover with cold water and simmer until tender. Strain, add dissolved gelatine, sugar, vinegar, salt and lemon juice to taste. Cool and fold in remaining vegetables. Chill in a ring mold and garnish with bleached chicory. Serve with cream salad dressing to which 1 tablespoon of grated horseradish has been added.—*Mrs. Frank Griffith.*

VEGETABLE SALAD

One cup of peas; 1 cup of string beans; 1 cup of carrots; 1 cup of beets; 1 cup of mayonnaise; ½ tablespoonful of Knox gelatine; salt and pepper to taste. Cook vegetables separately; chop carrots and beets; cut beans to the size of peas. Add mayonnaise and gelatine dissolved in 2 tablespoonfuls of water; salt and pepper; mix all together. Mold and put on ice; serve on lettuce leaves with or without mayonnaise dressing. —*Margaret Bradley.*

WHITE AND GREEN VEGETABLE SALAD

Two medium sized white potatoes steamed. One cup of asparagus tips. One cup of marrow-fat peas. One cup artichoke. One cup of white celery and 1 cup of apple. Chill the vegetables, then dust with salt and white pepper. Mix with the creme cordial mayonnaise. Serve on a bed of crisp green and white lettuce hearts, with a few scarlet glace cherries as garniture. Serve very cold.—*Mrs. Henry N. Jenson.*

COMBINATION SALAD

Cut cucumbers in small pieces (do not chop), mixed with chopped green onions and a little chopped bell pepper. Season. Put on lettuce leaves and over all spread hard boiled eggs, chopped, and then grated cheese. Serve with French dressing.—*Mrs. John G. Matt.*

ICED TOMATO SALAD

Take a number of large ripe tomatoes skin and cook, until perfectly soft. Then strain through a fine sieve and let cool. Season the juice with salt, a bit of cayenne and paprika to taste. Put in a freezer, freeze about as fruit sherbert is frozen. Serve with mayonnaise.—*Mrs. V. L. Cottman, Coronado, Cal.*

COMBINATION SALAD

Use lettuce, endive, romaine, cress or any salad green for a base. On that place a thick slice of tomato, a waffer thin slice of Spanish onion, a few slices each of cucumber and radish. Pour over a French dressing in which is mixed, finely minced hearts of celery, chili peppers—roasted and peeled—pimientos, bell peppers, and a suspicion of garlic. Serve with cheese balls made of Neufchatel cheese moistened with cream, or French dressing, and mixed with an equal amount of ground pecans or walnuts, seasoned with salt and lots of paprika. Have everything ice cold and do nót arrange until ready to serve, as French dressing wilts salad very quickly.—*Mrs. F. H. Reilley.*

SALAD OF COOKED VEGETABLES

Cook, separately, all or any kind of vegetables, or use left over ones. Have all very cold cut in desired size pieces and serve on lettuce with plenty of French dressing, either plain or with Roquefort, Neufchatel or cottage cheese crushed and mixed into it. Mayonnaise may be used if a heavier salad is wanted. Cauliflower, beets, artichoke hearts, Jerusalem artichokes, vegetable oyster, string beans, lima beans, celery and green peas are all good. Makes a fine luncheon.—*Mrs. F. H. Reilley.*

MOLD OF VEGETABLE MACEDOINE, WITH SPINACH

One cup liquid aspic; 2 hard cooked eggs; 2 cups spinach puree; ½ cup Bechamel sauce; 1 tablespoon granulated gelatine; ¼ cup broth; ½ teaspoon salt; ¼ teaspoon pepper; 1 teaspoon lemon juice; ½ cup macedoine of vegetables.

Decorate a mold with the eggs, asparagus tips, truffles, or figures cut from slices of carrot may be used. The eggs may be cut in slices, or in halves, crosswise, and these halves cut in triangular shapes. Before decorating the mold chill part of the aspic in the bottom and use the rest in holding the decorations in place. Soften the gelatine in the broth and dissolve it in the sauce (made hot). Add the other ingredients, stir till beginning to set, then to fill the mold. Serve with lettuce and French dressing. Less spinach puree may be used and then a more delicate dish is made.—*Charles Ogroski.*

HAM IN ASPIC JELLY

Cut cold cooked ham in exceedingly thin an dsmall slices; let some of the slices have a narrow edge of fat. Have ready figures cut from cold hard-cooked egg, and from truffles, or both, also a quart of aspic jelly, flavored with Madeira or champagne. Let a few spoonfuls of the aspic become "set" in a Charlotte mold holding a quart. Upon this dispose decorations cut from the cooked white of an egg, truffles, and capers, and cover with more aspic. Thin slices of cooked beet or carrot are also suitable for decorating the mold. Dip other decorations in aspic, and set them against the chilled sides of the mold. Fill the mold, alternately, with slices of ham and liquid aspic. When unmoulded, garnish the dish with triangles of aspic, figures cut from truffles or cooked beets, shredded lettuce, and large red chilis.—*Charles Ogroski.*

BOILED DRESSING

One teaspoon mustard, 1 teaspoon salt, 1 tablespoon flour, 1 tablespoon sugar, 4 tablespoons cream, 5 tablespoons vinegar. Cook in double boiler. Stir constantly until thick. When cool thin with cream.—*Mrs. Richard M. Bishop.*

BOILED DRESSING

Yolks of 3 eggs, ¾ teaspoon salt, 2 tablespoons butter or olive oil, 2 tablespoons strong vinegar, 1 teaspoon sugar, ½ teaspoon mustard, 1 dash pepper, ½ cup water. Mix dry ingredients, add to egg and stir together, add vinegar and water, then butter, and put in double boiler; stir until thick.

This will keep several weeks in a covered jar. When ready to use, thin with cream to the desired consistency. The proportions of water and vinegar vary with the strength of the vinegar.

A teaspoon flour and 1 whole egg may be used in place of 3 yolks.

BOILED SALAD DRESSING

Two tablespoons flour in saucepan, add 2 tablespoons olive oil, add ½ cup lemon juice to this mixture, add 1 cup hot water and boil violently for 3 minutes, pour it over 2 well-beaten eggs immediately. Beat this mixture until almost cold, then beat into it gradually 1 cup olive oil, 1 teaspoon salt, ½ teaspoon mustard and pepper. This will make over a pint of dressing.—*Mrs. M. E. Flowers.*

BOILED SALAD DRESSING FOR FRUIT SALADS

Two yolks eggs beaten slightly, 4 tablespoons vinegar, 1 level teaspoon sugar, ⅛ teaspoon white pepper, ⅛ teaspoon salt, ½ teaspoon mustard, ½ pint whipped cream. Heat vinegar slightly in double boiler. Add to beaten eggs, return to boiler and add seasoning. Stir until consistency of custard—will curdle if cooked too long. Let cool; beat cream, add to boiled mixture to taste.—*Mrs. A. L. Cheney.*

COOKED CREAM DRESSING

Three tablespoons vinegar, ¼ cup sugar, pinch each salt and mustard, yolks 2 eggs, ½ pint whipped cream. Beat yolks, add to boiling vinegar, with sugar, salt, mustard. Cook in double boiler until thick; when cold add whipped cream.—*Mrs. Barbee Hook.*

DRESSING FOR ALLIGATOR PEAR

Two parts of French dressing to 1 part mayonnaise. About 4 pimientoes, chives, 2 hard-boiled eggs, 4 tablespoons chili sauce.—*The Victor Hugo.*

CUCUMBER DRESSING

One cup cream, ¼ teaspoon salt, 1 medium sized cucumber, peeled, chopped and drained; 3 tablespoons vinegar. Beat the cream until stiff, slowly add the seasonings and vinegar. Just before serving combine with the cucumber. Delicious with cold fish or vegetable salad.—*Mrs. W. A. Barker.*

CHILI-CHEESY FRENCH DRESSING

To your usual French dressing add one-half of a Blue Hill chili cheese. Beat until thoroughly creamy. Don't neglect the touch of garlic. This is especially good with romaine.—*Mrs. J. R. Pinkham.*

FRENCH DRESSING WITH EGG

Rub garlic on bowl. Mix together 1 teaspoon salt, pinch of mustard, 1 teaspoon paprika. Mix in 1 hard-boiled egg with a fork. Add ½ cup of oil, 2 tablespoons vinegar.—*Mrs. H. S. McKee.*

INDIA DRESSING

To mayonnaise add the juice from 1 clove of garlic and a small spoon of curry powder. This is delicious with sardines or cold hard-boiled eggs.—*Edith Terry Preuss.*

SAUCE A L'ITALIENNE

Chop an anchovy very fine with 1 teaspoon made mustard, 1 tablespoon olive oil, 1 tablespoon wine vinegar. Stir until smooth and creamy and serve when chilled as a salad dressing.—*Edith Terry Preuss.*

MUSTARD DRESSING

One tablespoon cornstarch, 1 tablespoon dry mustard, 1 tablespoon sugar, 1 teaspoon salt, 3 eggs, ½ cup vinegar, ½ cup water. Put vinegar and water to boil. Mix dry ingredients and eggs in a saucepan. Pour boiling vinegar over all and set on the stove to boil until thick. Stir constantly as it burns easily. Set away to cool and mix with whipped cream as needed. It will keep for some time in ice box.—*Mrs. Henry Stewart McKee.*

ROQUEFORT CHEESE SALAD DRESSING

One-quarter pound roquefort cheese, ¼ teaspoon paprika, 2 tablespoons lemon juice or vinegar, 5 tablespoons olive oil, ½ teaspoon Worcestershire sauce, 1 teaspoon chopped parsley, dash of tobasco, salt. Mix well together.—*Mrs. J. W. Davis.*

SALAD DRESSING

One-half teaspoon celery seed, 4 eggs well beaten, 2 teaspoons mustard, 1 teaspoon salt, ½ teaspoon pepper, 4 tablespoons sugar, 1 tablespoon butter, 16 tablespoons milk, ½ cup vinegar. Cook.—*Mrs. H. H. Braly.*

DRESSING FOR TOMATO SALAD

To mayonnaise add some chopped green peppers, chopped pimientos, chopped pickled walnuts, a pinch of English mustard, a little salt; mix well together.—*Mrs. W. S. Hook, Jr.*

MAYONNAISE RING

Take 2 cups of mayonnaise, 2 cups of whipped cream, a little chopped pimiento, ½ an envelope of gelatine, dissolved in cold water. Pour over it a little hot water; mix all together and put on ice in a mold. *Mrs. C. Seligman.*

SAUCE MAX
(For Two Persons)

Two tablespoons mayonnaise, 1 tablespoon chili sauce, 1 tablespoon tomato catsup, ½ chopped green pepper, ½ chopped red pimiento, 1 teaspoon tarragon vinegar. Salt, pepper and paprika to taste.—*Mrs. R. J. Schweppe.*

GREEN MAYONNAISE FOR VEGETABLE AND SEA FOODS

One pint of sweet cream placed in double boiler and heated slowly to the steaming point with two dozen caraway seeds and two bay leaves. Thicken to a smooth thick cream with a heaping tablespoon of dissolved cornstarch, then add one tablespoon of fine sugar, ample pinch of salt and white pepper. Cool and remove the seeds, then add one small cup of strained lemon juice and enough spinach essence to color a pale green. Beat until light and foamy. Serve very cold.—*Mrs. Ernest Bryant.*

FROZEN CHEESE SALAD FOR GAME AND MEAT

The hard-boiled yolks of 4 eggs pressed through the ricer into the mixing bowl, then add a cheese paste made from 2 tablespoons of Stilton and 1 tablespoon each of Roquefort and Strachino cheese mashed to a paste by moistening with a few tablespoons of champagne wine vinegar. Add pinch of salt and 1 finely minced scarlet and green mango peppers. Moisten the above ingredients with a mayonnaise and add lastly 1 cup of whipped cream. Turn into freezer and freeze.—*Mrs. W. H. DeWitt.*

THOUSAND ISLAND DRESSING

Put in 1 pint glass jar ½ cup olive oil, the juice of ½ lemon, the juice of ½ orange, ½ teaspoon grated onion, 1 tablespoon finely chopped parsley, 8 olives (from which stones have been removed) thinly sliced lengthwise, and ½ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon mustard, and 1 teaspoon Worcestershire sauce. Cover and shake vigorously until smooth and slightly thickened. Chill thoroughly and shake again before serving.—*Mrs. E. P. Johnson.*

THOUSAND ISLAND DRESSING

To ½ cup mayonnaise add 2 tablespoons finely chopped pimientos, 2 tablespoons minced chives, 2 tablespoons tomato catsup and 2 tablespoons chili sauce. Mix and then fold in ½ cup heavy cream whipped until stiff, and just before serving add 2 hard-cooked eggs, coarsely chopped. Chill on ice before using. This recipe will serve ten people. *Mrs. Michael J. Connell.*

THOUSAND ISLAND DRESSING (1 qt.)

To 2½ cups stiff mayonnaise add 1 cup Millar's Chili Sauce; 1 small can caviar; 1 bunch minced chives; 2 minced pimientos; ½ minced bell pepper; 3 minced hard-boiled eggs. Chill thoroughly. A salad or cocktail dressing.—*Mrs. F. H. Reilley.*

FRUIT SALAD DRESSING

Beat 2 eggs to a froth with 4 tablespoons sugar, ½ teaspoon salt, ¼ teaspoon pepper, ½ teaspoon paprika, 1 scant tablespoon dry mustard and 4 tablespoons vinegar. Whip well and cook in double boiler until thick. Add cream when ready to serve.—*Mrs. Frank Hall Moon, Coronado.*

GINGER AU GRATIN

Take whole pieces of crystallized ginger, cut in halves, scoop out the centers and fill with camembert cheese; place the halves together again so that a rim of white shows between them and serve with salad. *Mrs. W. S. Hook, Jr.*

THOUSAND ISLAND DRESSING

One egg yolk ½ cup oil, juice from ½ lemon, ½ teaspoon paprika, 1 onion, 1 green pepper, stalk celery chopped together, ¼ cup chili sauce. Beat egg yolk, adding the oil slowly, then the lemon, drop by drop. Add other ingredients when egg, oil and lemon are well blended and of a thick consistency.—*Grace Wood Jess.*

SALAD DRESSING

Two eggs, 2 tablespoons sugar, beat together; ¼ teaspoon dry mustard, butter size of a walnut, 1 gill of cream, 3 tablespoons of vinegar. Stir over the fire until it creams; don't leave it a minute or it will curdle. Will keep in ice box for a week; can stir oil in when cold.—*Miss Sara Jane Smith.*

CREAM MAYONNAISE

Yolks of 3 eggs, ½ teaspoon salt, 3 teaspoons sugar, 1 scant teaspoon mustard; 5 teaspoons vinegar. Mix well the salt, sugar and mustard, then add eggs beaten very light and the vinegar. Cook in a double boiler until thick, stirring constantly. Take off and beat until cold, then add ½ pt. whipped cream.—*Mrs. Charles E. Farmer.*

RUSSIAN SALAD DRESSING

To 2 tablespoons mayonnaise add 1 tablespoon chili sauce, ½ teaspoon chopped chives, 2 teaspoons chopped pimiento, 2 chopped, pitted green olives. After spreading dressing over salad, sprinkle with finely chopped white and yolk of hard-boiled egg. Dressing should be very cold when mixed and kept very cold until served.—*Mrs. Granville McGowan.*

CREME CORDIAL MAYONNAISE

The yolks of 7 and the whites of 5 eggs well beaten, then add 1 small cup of raspberry vinegar and 1 walnut of butter. Place in double boiler and cook to a smooth thick cream, then add 1 tablespoon of fine sugar, pinch of salt and paprika, the grated rind of an orange, and 1 small wineglass each of orange, curacoa, chartreuse and aprocotine cordials, ½ pint of whipped cream. Beat until light and foamy, then serve very cold.—*Mrs. Ernest A. Bryant.*

MAYONNAISE

Four egg yolks, 1 teaspoon salt, 1 pinch cayenne, 1 pinch pepper (white), juice of 2 lemons, 1 teaspoon English mustard, 2 tablespoons Tarragon vinegar, 1 pint olive oil.

Place all ingredients in a bowl, leaving out the oil, and mix thoroughly with a whip until very smooth. Then start adding the oil slowly, whipping vigorously while adding. If too heavy or thick add a little more vinegar and if too thin add more oil. Mayonnaise improves by mixing or whipping, and after it is of the required consistency it should be beaten for 5 or 6 minutes. In doing so it keeps for many days without breaking, as broken or curdled mayonnaise mostly always comes from not beating enough.

After the mayonnaise has been started, that is to say, after the oil has been added, the addition of any seasoning ingredients such as salt, pepper, etc., has a tendency to make it look coarse and takes away that smooth, silky look peculiar to good mayonnaise. When mayonnaise is required to be very white, the addition of lemon juice whitens it, but should it be of the required acidity the addition of a little hot water will produce the required effect.—*Van Nuys Hotel.*

CHIFFONADE SALAD DRESSING

One hard boiled, egg, finely chopped; 1 teaspoon of chives or young onion, chopped; 1 tablespoon of green pepper; 1 tablespoon of red pepper; 1 teaspoon salt, black pepper and paprika; 1 teaspoon Tarragon vinegar; ½ cup of olive oil; 3 tablespoons cider vinegar. Shake and put in jar.—*The Elite.*

DESSERTS

GRATED APPLE PIE

Beat together until light and creamy the yolks of 3 eggs and half a cup of sugar. Stir in a cupful of freshly grated apple, mix well and add ¼ cup of sweet, thick cream and the grated rind of a small lemon and a few grated almonds. Line a flat pie plate with rich pastry, pour in the apple mixture and bake in a moderate oven until light brown and spread with a meringue made of the whites of 3 eggs, beaten to snow, to which you add 6 level tablespoons of sugar. Brown slightly. Serve cold.—*Mrs. Maurice Hellman.*

ENGLISH DEEP APPLE PIE

Eight apples, sugar to taste, tablespoon grated lemon, butter the size of a walnut, wine glass of sherry. Bake in a deep dish, no paste at the bottom, a nice puff paste on top.—*Mrs. W. M. Garland.*

BAKED APPLE DUMPLING

One cup flour, 3 tablespoons shortening, ½ teaspoon salt, ¼ cup water. Mix all together and roll very thin, cut in squares, place ½ apple in each square, sprinkle with 2 teaspoons sugar, bit of cinnamon and ½ teaspoon butter. Wet edges, fold together by corners, place in pan, pour sugar and water, cinnamon and butter over, and bake. Serve with any good sauce.—*Miss E. Usher.*

BANBERRY TARTS

One cup raisins, chopped fine; 1 large apple, chopped fine; juice and grated rind 1 lemon; ¾ cup sugar, 1 egg. Put all in stewpan and cook 15 minutes. Let cool, roll out circular pieces of rich pastry 4 inches in diameter, put 1 tablespoon mixture on side and fold other side over, fasten edges together, make small incision in top and bake in quick oven.—*Althea Weeks.*

BUTTER SCOTCH PIE

Cook in double boiler, stirring constantly, 2½ cups milk, 1 cup dark brown sugar, 2 tablespoons butter, yolks of 3 eggs beaten well, 2 tablespoons flour. When cool pour in shell of pastry and add meringue of whites of eggs and 2 tablespoons pulverized sugar. Butter Scotch filling may also be served in glasses with whipped cream or ice cream.—*Mrs. James E. Woolwine.*

DUTCH APPLE CAKE

One and three-quarters cups flour, 1 teaspoon salt, 1 heaping teaspoon baking powder; mix 1 tablespoon butter in flour with 1 egg well beaten and ¾ cup of milk. Put in pie plate and cover well with apples. Sprinkle with cinnamon and sugar. Bake and serve hot with hard sauce or cream.

BANBERRIES

One cup raisins, 1 cup nuts, chopped fine; juice and grated rind of 1 lemon; 1 cup sugar; 1 egg. Make rich pie crust; cut out with cookie-cutter and bake in turnovers.

DEEP ENGLISH APPLE PIE

Pare and slice 4 large apples, add ¾ of a cup of light brown sugar and a tablespoon of butter, and a dash of nutmeg. Put this in a deep baking basin. For the paste take 1½ cups of flour, a scant ½ cup of shortening, ½ teaspoon of salt, 1 teaspoon of baking powder. Work until like bread crumbs, add to this sufficient sweet milk to make a soft dough. Roll out quickly to about ¾ of an inch thickness. Place a small cup in the center of the apples in basin, high enough to support the paste, place crust over this and bake slowly ½ hour. Serve with rich cream or boiled custard.—*Mrs. Thos. Brown, Toronto, Canada.*

CHERRY TARTE WITH CREAM

Make a short paste and after it has been on the ice awhile, roll out to twice the thickness of the back of a knife. Cover a pie plate and let it have a rising rim. Strew the bottom with crumbled macaroons or sponge cake. Pierce it here and there with the point of a knife, and cover with stoned, sweetened cherries. Strew over it a couple teaspoonfuls of lemon, sugar, and bake in a moderate oven. When half baked, pour over it the following cream:

Three tablespoons of flour, the same of sugar, a teaspoonful cinnamon, teaspoonful finely chopped lemon peel, 6 yolks of eggs, ½ pint sour cream and lastly the stiffly beaten whites of eggs. Bake until done. Any kind of fruit can be used and if preferable a pastry cover instead of the cream.—*Mrs. J. Loew.*

CHEESE TARTLETS

Cream a cup and a half of cottage cheese until very smooth, add a tablespoon of flour, a tablespoon of thick cream and a pinch of salt. Beat the yolks of three eggs and three tablespoons of sugar until very light and add a tablespoon of butter; mix all together, flavor with a few drops of vanilla, and add the whites of three eggs, beaten to snow. Line pastry rings or patty pans with a rich pastry or paste for tartlets; fill with the mixture and bake in a moderate oven. If preferred, whip the cream and beat it in before putting into cases.—*Mrs. Maurice Hellman.*

COCOANUT PIE

One pint milk, 1 even tablespoon butter. Scald milk. Two tablespoons flour, pinch of salt, yolks of 2 eggs beaten with 1 cup sugar and the flour. Pour the milk over sugar and egg mixture. Put back in double boiler and cook till thick. Pour into baked crust and put beaten whites on top and brown slightly in hot oven. If cocoanut is desired, add ½ cup shredded cocoanut just before pouring mixture into crust.—*Grace Wood Jess.*

CHOCOLATE CREAM PIE

Bake a rich pie crust on the outside of pie pan. Put 1 quart of milk in a double boiler, when quite warm, mix 4 heaping tablespoons grated chocolate to a paste with some of it. When milk is scalding hot pour in the chocolate, and boil 4 minutes. Turn off the stove and cool. Beat the yolks of 4 eggs very light, then beat in ¾ cup sugar; put a pinch of salt in the whites of 2 eggs and beat slightly, stir into yolk mixture; add 1 teaspoon vanilla; and then add all to the lukewarm milk. Stir, and pour this mixture into the baked shell. Bake till the custard has set, then cover with a meringue of 2 stiffly beaten egg whites and 2 tablespoons powdered sugar. Return to oven until pale brown. Serve cold. Or omit meringue and when ready to serve pile sweetened and flavored whipped cream on the top. The custard may be baked in individual greased custard cups, set in hot—but not boiling water—till set, and served with cream as a pudding.—*Mrs. F. H. Reilley.*

CHOCOLATE PIE

One quart milk, 4 eggs, ½ cup sugar, 3 rounding tablespoons corn starch, 1 teaspoon vanilla. Mix the corn starch to a thin paste with a little of the cold milk. When the milk is scalding hot add the paste, and stir till it begins to thicken, then add the following egg mixture. Beat the yolks of 4 eggs with ½ cup sugar till pale yellow and thick, then add the stiffly beaten whites of 2 eggs. Stir into the milk carefully and cook a few moments longer; then add 1 teaspoon vanilla, and pour the mixture into the baked shell. Cool and finish with a meringue, made of 2 egg whites and 2 tablespoons powdered sugar, browned in the oven.—*Mrs. F. H. Reilley.*

COCOANUT CREAM PIE

Line deep pie pan with pastry and bake. Allow to cool, then fill with cocoanut cream prepared as follows: Two cups sugar, 1 cup water, whites of 4 eggs, medium sized cocoanut. Put sugar and water in saucepan and stir to prevent sugar from adhering to saucepan; heat gradually to boiling point and boil without stirring until syrup will thread when dropped from tip of spoon or fork. Pour syrup gradually on beaten whites of egg and beat until smooth and creamy. When cool fold in fresh grated cocoanut, and fill case. Sprinkle top with a generous layer of grated cocoanut, and serve with mild cheese.—*Mrs. Charles Forman.*

CREAM PIE

Scald a generous pint of milk. Mix with a little cold milk 2 tablespoons butter, 3 generous tablespoons sugar, 2 tablespoons corn starch, yolks of 3 eggs, 1 teaspoon vanilla, pinch of salt. Beat all together and add to scalded milk. Let it cook in double boiler a minute or two. Bake crust and fill with mixture. Beat whites of eggs, add 3 tablespoons sugar, spread on top and place in the oven until a light brown.—*Mrs. John G. Mott.*

CRESSER PIE

One cup butter, 2 cups sugar, creamed; 5 eggs well beaten. Mix sugar, eggs and butter; add grated rind of orange or lemon. Orange preferred. Bake 1 hour in slow oven. Make pastry same as custard pie.—*Mrs. Edwin Janss.*

CUSTARD PIE

Beat yolks and whites of 2 eggs separately, then fold whites into yolks. Add 2 tablespoons sugar and a heaping teaspoon of flour well mixed, also a teaspoon vanilla. Pour into pie plate lined with crust and fill up with milk. Grate nutmeg on top and cook in moderate oven until a knife blade will come out clean when tested in custard. If the milk is scalded and cooled first it will never fail to give satisfaction.—*Mrs. R. P. Lane.*

FANCHIONETTES

The yolks of 4 eggs, 1 teaspoon flour, ½ cup sugar, 1 cup cream in double boiler. Stir these ingredients while cooking, then cover and cook 4 minutes. Beat until smooth, strain if necessary. Add 1 teaspoon vanilla and 3 drops almond flavoring, and 3 tablespoons of whipped cream. Put this filling into little tart shells, beat the whites and spread over the tops and brown in the oven.—*Eleanor Macaulay.*

LEMON CHIFFON PIE FILLING

Rind and juice 1 lemon, 5 tablespoons water; let come to boil; 3 eggs, 8 tablespoons sugar. Separate the eggs, add 3 tablespoons sugar to whites, beat to stiff froth. Add 5 tablespoons sugar to yolks, and beat. Add beaten yolks to juice and water; stir constantly in double boiler until thick; remove and add whites. Pour into cooked crusts and bake until brown. Be careful to mix as directed.—*Miriam De Lisser.*

LEMON PIE

Take the yolks of 6 eggs, the juice of 3 lemons and a cup or more of sugar. Place in a double boiler and stir once in a while until it is a thick creamy mass. Beat the whites to a stiff snow, and pour into them the lemon custard while hot. Mix thoroughly and pour into the crust which has been baked. Put in the oven for a few moments to set and brown nicely.—*Mrs. Maurice Hellman.*

LEMON PIE

Beat the yolks of 4 eggs and ½ cup of sugar until light. Add the juice of 1½ lemons (2 if small) and the grated rind of 1; cook in a double boiler until it forms a thick cream, then beat till cold. Beat light the whites of 4 eggs, add ½ cup sugar, beat well and fold into the yolk mixture. Have ready a rich crust, which has been previously baked; pour the mixture into the shell, and place in a hot oven a few minutes till it puffs up and is a light brown. Serve at once.—*Louis Hauser, Chef.*

HAZELNUT TART

One and one-half cups grated hazel nuts, ½ pound sugar, 9 eggs, yolks and whites separate. Beat yolks and sugar for ½ hour, ½ teaspoon of cinnamon, ½ teaspoon cloves, 2 crackers rolled fine. Bake 1 hour.—*Mrs. E. Gerson.*

LEMON PIE

Three eggs separated; 4 tablespoons sugar; 1 lemon; 1 tablespoon butter. Put sugar, butter and lemon juice on the stove, then slowly add yolks of eggs. Stir constantly till it thickens, then stir in the beaten whites, leaving a few lumps visible. Pour into baked crust and put under the gas flame 1 or 2 minutes.—*Mrs. R. L. T. Smith.*

LEMON PIE

One lemon grated; 1 cup sugar; 2 eggs; 1½ cups milk; 2 heaping tablespoons corn starch; 1 tablespoon butter; small pinch salt. Scald milk, stir in corn starch; add beaten egg yolks; add lemon and sugar last. Put lemon custard in baked crust. Beat whites stiff, add 2 tablespoons sugar. Brown slightly.—*M. E. H.*

LEMON PIE

One and one-half cups flour, ½ cup lard, mix thoroughly; one teaspoon salt, 3 tablespoons ice water. Bake crust on inverted pie pan. Filling: Juice of 2 lemons, grated rind of 1 lemon, 1½ cups water, 1 cup sugar, yolks of 3 eggs, butter size of egg, 1 dessert spoon corn starch, 2 dessert spoons flour. Cook in double boiler till thick. Meringue: Four heaping tablespoons granulated sugar in stiffly beaten white of egg. Brown in warm oven.—*Mrs. E. L. Doheny.*

MINCE MEAT

Two pounds beef; 2 pounds beef suet; ½ pound candied lemon peel; 2 pounds raisins; 4 pounds apples; 2 pounds currants; 2 pounds sultana raisins; 1 pound citron; 2 pounds sugar; 2 nutmegs, grated; ½ ounce cinnamon; ¼ ounce cloves; ½ ounce mace; 1 quart sherry; 1 quart brandy; juice and rind of 2 oranges; juice and rind of 2 lemons; 1 quart boiled cider; salt to taste.

Cover the meat with boiling water and simmer gently until tender then stand away to cool; shred the suet and chop very fine; pare, core and chop apples; stone raisins and shred citron. When the meat is cold, chop very fine and mix all the dry ingredients with it, then add the juice and rinds of the lemons and oranges. Mix well; pack in a stone jar; pour over the wine and brandy; cover closely and stand in a cool place. When ready for use dip out the quantity required and thin with cider.—*Mrs. Le Moyne Wills.*

RICE PIE

Fill a baked pie crust with rice, which has been cooked until very tender in milk. Over the rice place a layer of canned peaches, pit side down. Cook the juice until it makes a thick syrup and pour this over the pie. Serve cold.—*Louis Hauser, Chef.*

LEMON TARTS

Juice and grated rind of 1 lemon, 1 cup sugar, 2 tablespoons butter, yolks of 2 eggs, 1 tablespoon flour mix and beat thoroughly. Add 1 cup milk and cook in double boiler till thick. Then add stiffly beaten whites of 2 eggs; beat and cook a few minutes, then let cool. Make small tart shells of rich pastry, fill with mixture, make meringue of 3 whites of eggs, 3 tablespoons sugar, pile on top and brown in oven. This amount will make 6 tarts.—*Althea Weeks.*

MINCE MEAT

Put a large sized tongue into boiling water with a little pepper and salt. Boil slowly until tender, then dip for a minute in cold water and peel, beginning at the tip.. Cut off all the gristly part and cut fine, adding to it the following: Three pints chopped apples; 1 pound seedless raisins; 1 pound sultana raisins; ½ pound citron, sliced thin; ½ pound candied orange peel; ¾ pound suet, minced; 1 tablespoon salt; 1½ tablespoons ground cloves; 1½ tablespoons cinnamon; 2 tablespoons nutmeg; 1 pound sugar; ½ pint maple syrup; 1 pint cider; 1 pint Madeira wine; 1 pint brandy; syrup from preserves and small portions of jelly. Put mixture in kettle and scald 1 hour.—*Mrs. C. C. Parker.*

"MEATLESS" MINCE MEAT

One cup chopped green tomatoes, 2 cups chopped apples, ½ cup citron, chopped; 1 cup sugar, 1 teaspoon cinnamon, ½ teaspoon mace, ½ cup brandy, butter size of an egg, ½ teaspoon salt. Melt butter and mix in order given, and cook same as any mince pie.—*Mrs. R. J. Schweppe.*

ORANGE PIE

Beat the yolks of 4 eggs until lemon color and thick, then add ¾ cup bar sugar and beat well. To this add the juice and grated rind of 2 oranges and 1 lemon. Cook in double boiler till thick. Remove from the fire, add the stiffly beaten whites of 4 eggs. Pour into a rich crust, which has already been baked on the outside of a pie pan. Serve cold. May be covered with a meringue or with whipped cream.—*Mrs. F. H. Reilley.*

ORANGE PIE

For 2 pies: Juice of 3 oranges, juice of 1 lemon, grated rind of 1 orange, grated rind of 1 lemon, 2 cups water and a lump of butter, 3 cups sugar. Let boil, then add 3½ tablespoons corn starch, wet with a little water. When cooled a little, add the yolks of 5 eggs. Pour into crust and make a meringue of the whites of the eggs and spread on the pies.—*Mrs. H. H. Braly.*

PUMPKIN PIE

Two cups strained pumpkin, 1 scant cup brown sugar, 1 teaspoon cinnamon, ½ teaspoon ginger, ½ teaspoon salt, 2 eggs, 1½ cups milk, 1 large tablespoon butter. Mix in order given and bake in one crust.—*Mrs. R. J. Schweppe.*

PINEAPPLE PIE

One small can grated pineapple. Mix with lemon to taste. Mix together 3 tablespoons sugar and 1 tablespoon flour, sprinkle 2 tablespoons flour and sugar on an unbaked pie crust, then add pineapple and lemon; add the other two tablespoons flour and sugar; sprinkle well on top. Add top crust and bake in a moderate oven. Whipped cream may be added on top just before serving.—*Mrs. J. W. Davis.*

RHUBARB MERINGUE PIE

One teacup hot cooked rhubarb, add 1 cup sugar, 1 tablespoon butter, yolks of 2 eggs into which 1 heaping teaspoon of corn starch has been beaten. Have a nice pie crust baked, pour into it the above mixture, cover with meringue made from stiffly beaten whites of 2 eggs, sprinkle over top a tablespoon of sugar. Brown in oven and serve.—*Mrs. W. S. Hook, Jr.*

SWEET POTATO PIE

One pint potatoes, boiled and mashed with a teacup sweet milk and run through colander. Beat separately 4 eggs. Cream 1 teacup butter with 1 cup sugar. Beat in the yolks, then the potatoes. Grate in ½ nutmeg, and last of all stir in the frothed whites of eggs. Bake in deep pie pan lined with paste, but without top crust. Sift powdered sugar over pies before serving.—*Mrs. R. P. McReynolds.*

SQUASH PIE

One cup strained squash; 1 cup heavy cream; 1 cup sugar; 3 eggs slightly beaten; 4 tablespoons brandy; 1 teaspoon cinnamon; 1 teaspoon nutmeg; ½ teaspoon each ginger, mace and salt.—*Mrs. W. L. Valentime.*

SQUASH PIE

One pint cooked Hubbard squash, 1 pint milk, ½ teaspoon nutmeg, ½ teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon ginger, 2 cups sugar, ¼ teaspoon salt. Put everything into squash, the milk last, and bake until set.—*Mrs. E. Avery McCarthy.*

SQUASH PIE

One egg, 1½ cups steamed squash, 1 cup sugar, ½ teaspoon ginger, ½ teaspoon cinnamon, ½ teaspoon salt, 2 tablespoons melted butter. Add enough milk to make 1 quart of the mixture. Line a deep tin with pie crust, fill with mixture and bake immediately.—*Mrs. John R. Haynes.*

STRAWBERRY PIE

Make pie crust and bake it. When cold take 1 box of berries, mash up with 1 cup of sugar and 2 teaspoonfuls of cornstarch. Cook and when cold put into crust. Whip the whites of two eggs stiff, spread on pie and brown in oven. When cold add whipped cream on top of meringue just before serving. One pie enough for six people.—*Mrs. Geo. S. Patton.*

FRESH STRAWBERRY PIE

Line a pie plate with some rich pastry, and cover with a layer of macaroon crumbs. Pick and wash ¾ of a quart of fresh strawberries, and drain them well. Lay them on the pie crust, sprinkle thickly with sugar and a little cinnamon and put bits of butter on top. Bake in a steady oven.—*Mrs. Maurice Hellman.*

GREEN TOMATO PIE

Line pie pan with paste, slice tomatoes very thin, filling the pan heaping full. Grate nutmeg over, ½ cup butter, 1 cup sugar, sprinkle flour over, add ½ cup vinegar, the top crust, bake ½ hour in moderate oven. Serve hot.—*Mrs. J. C. Page.*

WALNUT CREAM PIE

Add to 1 cup sugar in a saucepan, 2 large tablespoons corn starch and the yolks of 3 eggs. Mix to a cream and add 1 cup ground English walnuts. Place on a slow fire and cook until thick, stirring constantly; then pour into a pie crust, that has been baked on the outside of a pie tin. Add meringue and bake a delicate brown.—*Mrs. Lewis A. Hauser.*

BRANDIED APPLES

Six apples, 2 cups of sugar, ½ cup of water. Peel, core and quarter apples. Place in covered pan in oven until apples can be pierced with a straw. Then remove and place on top of stove and continue cooking slowly, basting with syrup until entirely done. Put away to cool and pour the syrup while hot into separate dish. Season the syrup with brandy to taste, pour back over the fruit and let stand for 2 hours. Serve in tall glasses, pouring some syrup in each glass. Garnish with stiffly whipped cream and pieces of nut meat.—*Mrs. E. P. Johnson.*

GRAHAM FLOUR PIE CRUST

One pound graham flour, ½ pound shortening, ½ pint water, ½ ounce salt. The above may look too soft when finished but will stiffen in a few minutes. Note only ½ of usual shortening is used. Do not try more shortening as graham flour requires only half required by wheat flour.—*Hotel Hayward.*

NEVER FAIL PIE CRUST

One and one-half cups flour, ½ cup lard, ½ teaspoon salt, butter size of walnut, ¼ cup ice water.—*Mrs. Harold Arnold.*

PIE CRUST

Shortening—fat and butter—¾ cup; 1 cup flour; a little salt; ¼ teaspoon baking powder. Mix flour with a little fat and water. Roll, spread shortening and roll, spread more shortening and roll; continue this till all shortening is used.—*Mrs. Henry Lissner.*

APPLE CHARLOTTE

Butter a quart mold, garnish its bottom with heart shaped croutons of bread overlapping one another and garnish its sides with slices of bread exactly the same height as the mold; the bread should be ⅛ inch thick, dipped in melted butter, and set around the mold overlapping one another. Quarter 12 apples, peel, slice and cook them in a saucepan with 1 ounce of butter, 2 tablespoonfuls of powdered sugar; ½ the rind of a lemon and a little cinnamon tied into a faggot. When the apples are cooked and reduced to a thick puree, remove the faggot and add 3 spoonfuls of stewed apricots. Fill the mold with this preparation and remember to shape the latter in a dome above the mold, for it settles in cooking. Bake in a moderate oven from 30 to 35 minutes. When done turn over on a platter, pour an apricot sauce around. Hard sauce may be served on the side.—*Joseph Boggia, Chef, The Plaza.*

FILLED APPLES

Peel the apples nice and smooth; cut out the core and rub each apple at once with lemon juice, whereby they remain very white. Place in a saucepan and put over them equal portions of white wine and water; sweeten to taste and add a little lemon peel. When nearly soft on one side turn very carefully and allow the other side to become soft. Remove very carefully; put on a platter and when cool fill the center with canned fruit. Cook the juice in which the apples were cooked into a thick syrup, and when partly cooled, pour over the apples.—*Mrs. Maurice Hellman.*

FLAMING APPLES

Pare and core the apples and stew them in sugar and water until tender, but still firm enough to hold their shape. Remove them carefully to a dish and fill the centers with raspberry or apricot jam. Boil down the liquor to a thick syrup and pour over the apples. Just before serving, pour over them a few spoons of rum or brandy and send to the table on fire.—*Mrs. Maurice Hellman.*

FRIED APPLE PUDDING

One-fourth cup butter, ½ cup sugar, ½ cup milk, 1½ cups flour, 1 egg, 1 teaspoon baking powder, 1 teaspoon vanilla; fry apples in pan, when cooked put in a baking dish and pour the above mixture over; bake 20 minutes and serve with sauce made of rich cream made thick with powdered sugar.—*Mrs. W. S. Hook, Jr.*

APRICOT PUDDING

One-half pound dried apricots, ½ pound sugar, ¼ pound fine white hominy. Wash apricots in cold, then hot water and put with hominy in a scant quart of cold water to soak for 1 day. Then cook in a double boiler for 2 hours. Add sugar slowly and cook for 2 more hours. Stir every half hour. When the pudding is cooked, turn into wet molds and serve very cold with cream or milk.—*Mrs. Howard Huntington.*

APRICOTS WITH RICE

Put 1 pint milk, 1 grated lemon rind and 2 ounces sugar into a saucepan, place on fire and as soon as the milk boils sprinkle in 3 ounces rice; simmer until the rice is tender and the milk has been absorbed; keep stirring constantly while cooking to prevent burning. Turn into a flat dish to mold the rice. Heat 12 preserved apricots in apricot syrup—a little wine or liquor can be added if liked—arrange the apricots on the rice; decorate with glace cherries and Angelica. Put the juice from the apricots into a stew pan, add 1 tablespoonful of sugar and juice of the lemon; boil together until it becomes a syrup; pour over the apricots and rice. Serve hot.—*Joseph Boggia, Chef, The Plaza.*

BAKED BANANAS

Peel 12 bananas and roll in lemon juice. Put 2 tablespoons of butter and 2 tablespoons of water into a shallow baking pan and heat sufficiently to melt butter. Place bananas side by side in pan and sprinkle lightly with granulated sugar. Bake in slow oven 10 minutes, covered; then uncovered until cooked through and a delicate brown, using the liquid that forms to baste with until gone. Remove carefully to a warm platter, arranging side by side, spoon fashion. Dust well with powdered sugar, then place a spoonful of red jelly on the center of each banana.—*Mrs. George R. Hanna.*

BANANAS IN JELLY

Make with boiling water 1 quart of strong lemonade. Soak ½ box of gelatine in a small cup of cold water. Stir in the lemonade and let cool. Line a mold with halved (lengthwise) bananas and pour jelly over it. Set on ice and serve with whipped cream.—*Mrs. S. N. Loew.*

BISCUIT PUDDING

One-half cup of sugar, the yolks of 8 eggs, the grated rind and a little juice of a lemon; beat well and add a heaping kitchen spoonful of flour, then the whites beaten to snow; boil ¾ of an hour; serve with any nice wine sauce.—*Mrs. Maurice Hellman.*

BLACK PUDDING

One cup New Orleans molasses, ¼ cup brown sugar, ¼ cup butter, ¼ cup sweet milk, 1½ cups flour, 3 eggs, ½ teaspoon cloves, cinnamon and allspice, 1 teaspoon soda. Mix well and steam 1½ hours. Avoid lifting cover. Serve with a rich sauce.—*Mrs. E. H. Moore.*

MAPLE BAVARIAN CREAM

One cup maple syrup; 2 heaping teaspoons gelatine, soaked in ¼ cup cold water; ½ pint whipped cream; whites 4 eggs. Beat whites to a stiff froth, beat in gelatine. When it begins to thicken, add the syrup; fold in whipped cream last. Gelatine can be dissolved in hot syrup after it has been soaked in cold water.—*Mrs. Harold H. Braly.*

JELLIED APPLES

Peel and core red apples, boil in sugar water. Take 1 pound peelings and 1 pound sugar, a little water, and lemon juice. Cook until like a jelly. Pour over apples.—*Mrs. M. Frank.*

STUFFED APPLES

Pare and core apples, stuff with chopped raisins, dates, figs and nuts, sprinkle apples with sugar, add a little water, bake slowly. Serve cold with whipped cream.

BLACKBERRY PUDDING

One-half cup sugar, ½ tablespoon butter, 1 egg, salt and flavoring, ⅓ cup of milk, 1 cup flour, 1 scant teaspoon baking powder. Blend and bake. Add this fruit sauce generously: 1 full box blackberries, washed and mashed, 1 heaping tablespoon butter creamed with ½ cup sugar.—*Mrs. J. R. Pinkham.*

BREAD PUDDING

One quart bread crumbs; 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon nutmeg; 2 eggs; 1 cup sweet milk; 1 cup raisins; 1 teaspoon soda stirred in 1 cup molasses. Stir all together and steam 2½ hours. —*Mrs. J. L. Jones.*

BROWN BETTY

Put into a baking dish alternate layers of crushed graham crackers and apples, cut in ½ inch cubes. Add brown sugar, spices and small pieces of butter to each layer. Bake slowly about ¾ of an hour.—*Mrs. T. R. McNab.*

BROWN BETTY

Two cups sliced apples; 1 cup fresh bread crumbs; ¼ cup brown sugar; 1 teaspoon cinnamon; 3 tablespoons butter; ½ cup water. Take out 2 tablespoons bread crumbs. Mix apples, bread crumbs, brown sugar, cinnamon, add melted butter and place in a buttered baking dish. Pour water over whole mixture. Use remainder of crumbs and a little melted butter on top. Bake 45 minutes in a moderate oven. Serve with the following hard sauce: 4 tablespoons butter, 1 cup powdered sugar, ½ teaspoon vanilla, 1 teaspoon lemon extract, 1 teaspoon boiling water. Cream butter, add boiling water and sugar gradually; stir until sauce is creamy, add vanilla and lemon, and set in the ice box to harden.—*Maud H. Lacy.*

CABINET PUDDING

Two cups sherry wine; 6 eggs beaten separately; 6 tablespoons sugar; 2 level tablespoons gelatine. Let wine just simmer, pour in the yolks of the eggs and the sugar beaten together; add the dissolved gelatine; then the stiffly beaten egg whites. Remove from the stove and beat until cool; then add pecans, cherries and ground macaroons, in any desired quantities. Pour into a mold wet with cold water, and set in the ice box.—*Mrs. Roland Bishop.*

BROWN SUGAR PUDDING

One cup brown sugar, 1 cup boiling water, 1 tablespoon corn starch, ½ cup chopped nuts, 1 teaspoon vanilla. Mix sugar and corn starch, adding boiling water. Cook until thick. Let cool. Add nuts. Put in glasses and mold. Serve with whipped cream or custard. This is very nice made with chopped dates instead of walnuts.—*Amy C. Burkhalter.*

CARAMEL PUDDING

Soak 1¼ tablespoons gelatine with ¼ cup sugar. Caramelize ¾ cup sugar and pour on it 2 cups boiling water. Let boil a few minutes; add the gelatine and strain. Beat whites of 4 eggs stiff, pour on the hot syrup and beat a few minutes. Set in a mold to cool. Serve with a custard sauce made from the egg yolks.—*Mrs. McFie.*

CALIFORNIA PUDDING

Yolks of 3 eggs, 1 scant cup sugar, beaten together; 3 table spoons water, 2 tablespoons lemon juice, 1 scant cup of flour, 1½ teaspoons baking powder. Beat whites stiff, cut and fold into mixture. Steam in individual greased cups 20 minutes. Roll in powdered sugar. Sauce: Cream ½ cup butter, 1 cup powdered sugar, 1 good half cup orange juice and grated rind of 1 orange; put in warming oven and heat.

STEAMED CARROT PUDDING

One cup of grated carrot (raw); 1 cup of grated potato (raw); 1 cup of chopped suet or butter; 1 cup of brown sugar; 1 cup of flour; 1 cup of seeded raisins; 1 teaspoon of soda added to the cup of potato; ½ each teaspoon of cinnamon, ground mace and nutmeg; pinch of salt; flavor with lemon juice. Mix and steam three hours.—*Mrs. Maurice Hellman.*

CHOCOLATE CREAM

Thicken 1 quart milk with 1 tablespoon corn starch, blended in a little cold milk. Add 4 squares of grated chocolate, and pour over the lightly beaten yolks of 5 eggs, stirring constantly. Sweeten to taste, flavor with vanilla, and add half the beaten whites of the eggs, which have been slightly sweetened. Cool and serve with the rest of the whites on top, and decorate with bits of currant jelly.—*Mrs. C. Seligman.*

CHARLOTTE RUSSE

Line a mold with lady fingers, brush the edges of each with white of egg, stand them upright around the mold, and place them close enough to stick together. Whip 1 pint of cream stiff; flavor with sherry. Add to cream 1 tablespoon gelatine previously dissolved in cold water, adding a little hot water to melt before adding to cream, add 2 tablespoons powdered sugar and whip all together; then pour into the mold. Cool in ice chest, turn out and garnish with candied cherries and whipped cream.—*Caroline Tuckey.*

CARROT PUDDING

One cup sugar; ⅓ cup butter; 1 heaping cup grated carrot (not cooked); 1 cup grated potatoes (not cooked); ½ cup seedless raisins; ½ cup currants; 1¼ cups sifted flour; 1 small teaspoonful soda stirred in grated potato; ¼ teaspoon each cloves, cinnamon and allspice; 1 tablespoonful maple syrup; 4 tablespoonsful brandy. Stir all together and steam or bake. Serve with sauce.—*Mrs. Robert P. McReynolds.*

COCOANUT BLANC MANGE

With Custard Sauce.

One-fourth cup corn starch; ¼ cup sugar; ½ teaspoon salt; 2 tablespoons cold water; 2 cups milk; ⅔ cups cocoanut; 2 egg whites; ½ teaspoon vanilla. Mix corn starch, sugar and salt with cold water, add milk slowly, stir well. Cook 20 minutes in a double boiler, stirring occasionally. Cool slightly, add shredded cocoanut and the stiffly beaten whites of eggs. Add vanilla, ¼ cup nuts and ¼ cup chopped pineapple. Chill in molds wet with cold water. Serve with custard sauce made from egg yolks. Sauce: Two egg yolks; ⅓ cup sugar; ⅛ teaspoon salt; 3 cups milk; 1 teaspoon vanilla. Beat eggs, slowly add sugar and flour well blended, salt and milk. Cook in double boiler until thickened, add flavoring and serve cold.—*Maud H. Lacy.*

CHOCOLATE BREAD PUDDING

Two cups stale bread crumbs; 2 cups grated unsweetened chocolate; 1 quart milk; 4 eggs; 1½ cups of sugar (more or less according to taste); 2 teaspoons vanilla. Scald milk, drop in bread crumbs, sugar and chocolate, and add the beaten eggs last. Bake in a buttered baking dish 30 or 40 minutes, or until set. Serve with sweetened and flavored whipped cream.—*Mrs. Percival Thompson, Coronado.*

CHOCOLATE BREAD PUDDING

One cup fine white bread crumbs; 1 quart hot milk; 2 squares Baker's Premium Chocolate melted over hot water; pinch of salt; sugar to taste; 2 well beaten eggs. Add salt to eggs, then add sugar and beat till light, then add milk, chocolate, bread crumbs, and 1 teaspoon vanilla. Bake till set. When cool spread with raspberry jam, cover with meringue and brown. Sweetened, flavored whipped cream may be substituted for the meringue.—*Mrs. F. H. Reilley.*

CHOCOLATE PUDDING

Four egg yolks beaten very light, 1 cup of sugar, 3 tablespoons milk, 3 tablespoons grated chocolate melted, pinch salt, 2 teaspoons baking powder sifted with 1 cup flour, 4 egg whites beaten very light and folded into above mixture. Put in buttered ring mold and steam 1½ hours. Sauce: Four tablespoons of grated chocolate melted, 6 tablespoons sweet cream, 6 tablespoons sugar, 1 teaspoon butter, 1 teaspoon vanilla. Boil until soft icing. Turn pudding out on hot platter, ice and fill center with whipped cream. Serve as hot as possible.—*Lou Winder Allen.*

CHOCOLATE BLANC MANGE

Boil 3 cups milk with a small bar of chocolate; when at the boiling point, add 2 tablespoons of corn starch which has been dissolved in milk. When thick and cooked through, take off the fire and add the yolks of 2 eggs, beaten up with 2 tablespoons sugar. Mold and chill. Serve with whipped cream.—*Mrs. H. H. Braly.*

CREAM FRITTERS

Six macaroons; 6 eggs; ½ pint cream; 2 ounces of sugar; flavoring to taste; pound the macaroons in a mortar, mix with the sugar and flavor. Beat the yolks thick and the whites of 2 eggs to snow, and add the cream; mix well. Fry the fritters a light brown on both sides; sift the sugar over them and serve immediately.—*Mrs. Maurice Hellman.*

CHOCOLATE MOLD

Dissolve 1 cup chocolate in 1 cup of milk and cook until thick. Dissolve 3 tablespoons gelatine. Beat the yolks of 4 eggs with 1 cup of sugar until spongy. Add gelatine to hot chocolate, then add sugar and eggs. Beat the whites of 4 eggs very stiff and add to the mixture, then add vanilla to taste. Pour into a mold and set on ice.—*Mrs. Henry Lissner.*

CHOCOLATE FLIP

Beat well the yolks of 4 eggs with 4 tablespoonfuls of granulated sugar, then add 1 cup of grated chocolate and 1 cup of milk, and ½ teaspoonful of fine cracker dust; lastly add the stiffly beaten whites; put mixture into a buttered pudding dish and stand in pan of water. Bake 20 to 25 minutes in medium oven and serve immediately with whipped cream.—*Mrs. Maurice Hellman.*

CHOCOLATE STEAM PUDDING

One large tablespoon butter, ½ cup sugar, ½ cup milk, 1 egg, 1 cup flour, 1 teaspoon baking powder, 1 square melted chocolate; mix and steam in well buttered tin 1 hour; serve with whipped cream.—*Mrs. Charles Meyer.*

STEAM CHOCOLATE PUDDING

One cup granulated chocolate, 1 cup fine cracker crumbs, 1 cup granulated sugar, 6 eggs beaten separately, 1 teaspoon vanilla, pinch of salt, ½ cup butter. Stir sugar and yolks together; then add chocolate and stir well; ½ cup melted (not hot) butter. Then add cracker crumbs, whites of eggs, and steam from 40 to 50 minutes. Serve with any good sauce.—*Mrs. Robert P. McReynolds.*

COTTAGE PUDDING

One-half cup butter, ⅓ cup sugar, 1 egg, ½ cup milk, 1⅛ cup flour, 2 heaping teaspoons baking powder, pinch salt. Mix as given. Bake about 30 minutes in moderate oven, and serve with desired sauce. —*Mrs. Charles Meyer.*

CORNMEAL PUDDING

Mix together 2 cups corn meal mush (cold), 3 tablespoons molasses, ½ cup granulated sugar, ½ teaspoon cinnamon, little cloves, very little allspice and mace, 1 teaspoon vanilla. Whites of 7 eggs beaten stiff; add 7 tablespoons powdered sugar and beat until stiff. Mix all together and put in buttered pan, set in pan of hot water and bake slowly ½ or ¾ hour. Cook in time to serve hot with cream.—*Mrs. Norman Bridge.*

CREAM PUFFS

Four eggs, 1 cup of water, 1 cup of sifted flour, half a cup of butter. Boil water and butter, then add the flour and stir over the fire until mixture frees itself from the vessel; then remove it from the fire and allow it to cool. Then beat in the eggs whole, one at a time, stir well and then drop on tins and bake in a moderately hot oven. Do not butter or grease the baking tin. Fill with whipped cream, or custard if preferred.—*Mrs. Maurice Hellman.*

CURRANT AND RASPBERRY DESSERT

Squeeze currants or raspberries sufficient to make a pint of juice. Boil juice and sugar together 15 minutes. Thicken with farina, pour in a mold. Put on ice until perfectly cold and stiff, turn out of mold, send to table with charlotte russe cream around the pudding. Can be eaten with sweet cream.—*Mrs. L. S. Nordlinger.*

RED CURRANT FOOL

Crush raw or stewed currants through a sieve to remove skins and seeds. Mix with a thick custard and then add a little gelatine dissolved in hot milk. Serve in glasses, when cold, with whipped cream.—*Mrs. B. O. Bruce.*

CARAMEL CUSTARD

Scald 3 cups rich milk; brown 1 cup sugar in pan; pour slowly into the hot milk. Beat 3 eggs until light; add a little cold milk to 2 tablespoons corn starch; put into milk and cook until thick. Remove from fire and add 1 cup cocoanut, ¼ pound chopped pecans. Serve with whipped cream on top.—*Mrs. Edward Lyman.*

COFFEE GELATINE

Cover 1 tablespoon of gelatine with ½ cup milk ½ hour. Add 1½ cups cold coffee, ⅔ cups sugar, ¼ teaspoon salt and 3 yolks; add 3 whites beaten stiff, last. Put on ice in a mold to chill and serve with whipped cream.—*Mrs. I. H. Fox.*

GELATINE CREAM CUSTARD

Two cups milk, 1 tablespoon gelatine dissolved in a little cold milk, ½ cup sugar and yolks 2 eggs beaten together and put in scalded milk. Cook until thickens and add gelatine. Take from fire and when cool put in beaten whites. Add vanilla. Serve on slice of pineapple.—*Mrs. B. L. Tyler.*

MAPLE NUT CUSTARD

One and one-half cups brown sugar, 2 cups boiling water, ⅓ cup cornstarch, diluted with ¼ cup cold water. Cook until thick in double boiler. Have ready the beaten whites of 2 eggs. Remove the custard from the range and add the eggs, a few grains of salt and 1 cup of nut meats chopped. Turn into mold, chill, serve with this sauce: One pint milk, yolks 2 eggs, ¼ cup sugar. Bring all to the boiling point. Add vanilla and cool.—*Mrs. Neil Duckels.*

BAKED CARAMEL CUSTARD

Take cup of sugar and caramelize until brown; put in 2 tablespoons water, have ¾ quart milk warm; put in half the sugar and then put in 5 well beaten whole eggs; stir together and strain into baking mold. Bake in a pan of hot water. Put 1 cup of cream into a double boiler with the rest of the sugar; stir in 2 or 3 yolks and cook until thick; strain and serve with the custard.—*Mrs. L. S. Nordlinger.*

CHRISTMAS PUDDING

One-half cup molasses, ½ cup brown sugar, 1 cup suet, 1 cup raisins, 1 cup flour, 1 cup nut meats, 1 cup sweet milk, 2 cups bread crumbs, 1 teaspoon nutmeg, 1 teaspoon allspice, 1 teaspoon cinnamon, 2 teaspoons baking powder. Sift half of flour with the baking powder, then mix all other dry ingredients together, then add milk and molasses. When thoroughly blended, put into buttered tins (⅔ full) cover tight, steam 3 hours, serve hot with sauce. If not opened will keep for several weeks. Sauce: One cup sugar, ½ cup sherry, 1 egg. Put over fire and whip. Serve immediately.—*Eleanor P. Bohon.*

VANILLA MARRON CUSTARD

One quart of chestnut meats stewed tender, then drained and pressed through the ricer. Add to a rich custard made from the yolks of 7 and the whites of 5 eggs well beaten, 1 quart of rich sweet milk and 3 tablespoons of fine sugar. One teaspoon of vanilla. Turn into a buttered mold and steam until set. Cool. Unmold on dessert platter and mask the outside in a beaten grapefruit marmalade. Serve with a dressing of whipped cream, delicately sugared and flavored with pistachio.—*Mrs. Michael J. Connell.*

DESSERT FOR TWELVE

Two quarts sliced peaches. Draw off syrup and add ½ cup sugar, juice of 1 orange, and boil down to a thick syrup. Take 48 marshmallows, quarter them, and soak over night in about 3 tablespoons of rum. Put peaches on flat dish first, then marshmallows, add syrup, cover with whipped cream. Put maraschino cherry on top.—*Mrs. Roland Bishop.*

DATE MERINGUE

One cup powdered sugar, 1 cup dates, cut fine; 1 cup walnuts, broken fine; whites stiffly beaten of 2 eggs. Bake very slowly.—*Mrs. J. W. Montgomery.*

A DREAM DESSERT

Dissolve 1 tablespoon of Knox gelatine in a little water, 2 tablespoons of sugar beaten together with the yolks of 2 eggs, 1 pint of milk. Let boil all together, stirring, add gelatine after removing from fire, also the beaten whites of 2 eggs and 2 tablespoons of sugar. Let get cold. When it begins to harden beat well, add 1½ pints of whipping cream, whipped well; flavor as you like. Sherry or vanilla are best. Pour into a mold. Serve with whipped cream and angel food.—*Mrs. Albert Crutcher.*

DATE PUDDING

Three eggs, 1 cup sugar, 1 cup of bread crumbs, 1 cup chopped dates, ½ cup nuts, 1 teaspoon vanilla. Beat whites of eggs stiffly and add with beaten yolks to the other ingredients. Bake slowly 25 minutes. Serve with whipped cream.—*Grace Wood Jess.*

FIG PUDDING

Beat 3 eggs, add 1 cup sugar, 1 cup milk; chop fine ½ pound figs and ½ pound suet, add 2 cupfuls soft bread crumbs, then add first mixture; pour into mold, steam 3 hours. Serve with brandy sauce.—*Mrs. L. S. Montgomery.*

FIG PUDDING WITH CREAMY SAUCE

One cup molasses, 1 cup chopped suet, 1 cup milk, 3¼ cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon nutmeg, 1 pint finely chopped figs. Mix together suet, molasses, figs and spice. Dissolve soda in tablespoon of hot water and add to these ingredients. Beat eggs very light and stir into the mixture lastly the flour and beat thoroughly. Butter 2 small or 1 large mold and steam 5 hours. Serve with the following sauce: One-half cup butter, 1 cup powdered sugar, ½ cup cream or milk, 4 tablespoons of wine or 1 teaspoon vanilla extract. If vanilla is used add 4 tablespoons cream. Beat batter to a cream, add the sugar beating all the while. When light and creamy add the wine, then the cream a little at a time. When beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy, no longer. Will be white and foamy all through.—*Mrs. A. G. Wells.*

FIG PUDDING WITH LEMON SAUCE

One-third pound beef suet, ½ pound figs, finely chopped, 2⅓ cups stale bread crumbs, ½ cup milk, 2 eggs, 1 cup sugar, ¾ teaspoon salt. Chop suet and work with hands until creamy, then add figs. Soak bread crumbs in milk, add eggs well beaten, sugar and salt. Combine mixture, turn into a buttered mold and steam 3 hours. Serve with lemon sauce: Three-fourths cup sugar, ¼ cup water, 2 teaspoons butter, 1 tablespoon lemon juice. Make a syrup by boiling sugar and water 8 minutes. Remove from fire, add butter and lemon juice.—*Mrs. E. P. Morphy.*

FRUIT OR BERRY CREAM SAUCE

To a cup of berries, or soft stewed fruit, take the white of an egg, a cup of granulated sugar and flavor to taste. Beat all together until it becomes a stiff cream and serve with pudding or cake.—*Mrs. Maurice Hellman.*

FRUIT MARSHMALLOW CREAM

One pint whipped cream; 1 cup powdered sugar; 1 cup chopped, blanched almonds; ½ pound chopped marshmallows; 1 cup chopped pineapple; 1 cup chopped peaches. Mix well, set in ice box until cold. —*Isabel Lacy.*

FRUIT MELANGE

Any mixture of fresh fruit, such as oranges, bananas, grapefruit and pineapple served with the fruit juice, sweetened to taste and sprinkled with nuts or cocoanut. Serve with tiny waffers or small cakes.—*Mrs. Michael J. Connell.*

FRESH FRUIT PUDDING

One pint of berries, or any ripe fruit; 1 pint of water, 1 cup of sugar, 2 heaping tablespoons of corn starch, whites of 2 eggs, beaten very stiff. Cook until done and serve with cream when pudding is cold.—*Mrs. E. P. Johnson.*

GOLDEN PUDDING

Two eggs, their weight in flour and butter, weight of 1 egg in sugar, 2 tablespoons orange marmalade, 1 teaspoon baking powder, 1 pinch salt. Cream the butter and sugar and add the other ingredients; beat together for 15 minutes. Pour into a buttered mold and steam for 2 hours, serve with sauce made of melted red currant or any tart jelly.—*Mrs. A. G. Wells.*

GRANDMOTHER'S PUDDING

One cup chopped suet; 1 cup molasses; 1 cup sour milk; 1 cup raisins; 1 teaspoon soda in 2¼ cups flour; ½ teaspoon salt; ½ teaspoon cinnamon; ¼ teaspoon each cloves and allspice. Steam 3 hours and serve with hard sauce. Keeps well and may be reheated.—*Mrs. Andrew J. Thornton, San Diego.*

GRAHAM PUDDING

One egg, ½ cup milk; ½ cup molasses, 1 tablespoon melted butter, ½ cup brown sugar, a very scant teaspoon soda in 1 tablespoon of hot water, scant ½ cup raisins, same of currants, a small piece of citron chopped fine, cinnamon, salt and nutmeg to taste, 1 cup graham flour. Mix in order given and steam 2 hours. Just as good as old fashioned plum pudding and much more dainty and wholesome.—*Mrs. N. H. Foster.*

JAM PUDDING

Three eggs, 1 cup sugar, ¾ cup butter, 1½ cups flour, 3 tablespoonsful sour cream or buttermilk, ½ teaspoon soda, 1 cup raspberry jam. Steam or bake. Ice as for cake.

GRAPE NUT PUDDING

One quart milk; 1 cup grapenuts; 2 eggs beaten separately; heat milk to boiling point, add grapenuts and cool. Add the yolks of the eggs, sugar to taste, a little salt and the whites of the eggs last. Pour into a pudding dish and bake ¾ of an hour in a slow oven. Serve with a plain sauce, or with plain or whipped cream. Raisins may be added if desired.—*Mrs. E. T. Newlin.*

BAKED INDIAN PUDDING

Four tablespoons corn meal; 1 quart scalded milk; ½ cup molasses; ½ cup sugar; 2 eggs, well beaten; 1 teaspoon each ginger, cinnamon and salt; butter the size of an egg, cut into bits and added to ½ cup milk. Stir corn meal into scalded milk so it is smooth, add molasses and sugar and when cold, add egg, spices and other ingredients. Bake slowly 2 hours. Serve with whipped cream or the following maple sauce: Make a syrup of maple sugar melted with a mere drop of boiling water. Cream 2 tablespoons butter with ½ teaspoon flour and stir into the syrup until smooth. Should be thick, but smooth and easy to pour.—*Mrs. Donald Scott.*

KADISA BALLS

Cut a stale loaf of wheat bread into dice about two inches square; sprinkle lightly with wine; place in a bowl and cover for one hour. Mix well together a cupful of powdered nuts, two cups of sugar, a teaspoon of cinnamon. Beat four eggs very light and dip into them the dice, then roll the latter in the sugar and nut mixture, and fry in hot fat until a light brown on all sides. Serve hot with wine sauce.—*Mrs. Maurice Hellman.*

HAMBURG SPONGE

Cook in a double boiler, 1 pint milk, 2 well beaten eggs, 1 heaping tablespoon sugar until thickened. Remove from the fire and add ½ package Knox gelatine, which has been softened in cold water and melted over the tea kettle. Then add the juice and grated rind of 1 orange. As this mixture cools and begins to thicken, beat to a foam with an egg beater, then add 1 pint of cream whipped stiff and sweetened with 1 tablespoon powdered sugar. Line a mold with macaroons, pour the sponge in the middle and set in the ice box to chill.—*Mrs. F. H. Reilley.*

DELICATE MARSHMALLOW PUDDING (COLD)

One rounded tablespoon gelatine dissolved in ½ cup cold water (set in boiling water), 4 egg whites beaten stiff. Fill up gelatine cup with cold water and beat it slowly into egg whites. Add 1 cup sugar slowly, flavor with ½ teaspoon vanilla. Beat until gelatine begins to set. Color ½ pale green with Burnett's coloring dissolved in 1 teaspoon water. Let set in square pans and cut with hot knife into small squares. Pile green and white cubes in glass dish and serve with whipped cream.—*Mrs. J. R. Pinkham.*

JAVIER SHORT CAKE

Whites of 6 eggs, beaten stiff, whip in 1½ cups sugar, 1 tablespoon vinegar. Beat together for 15 minutes, put in a greased pan and bake for 40 minutes; this is enough for 2 pans; when done spread a cup of fruit between layers, then spread with whipped cream; also pile fruit and cream on top.—*Mrs. Leonard Sargent, Coronado, Cal.*

ITALIAN MERINGUE

Cook 1 cup sugar in ⅓ cup of water until it spins a short thread. Pour slowly on three stiffly beaten egg whites. Beat constantly and when cool add ½ cup whipped cream and flavoring.—*Mrs. C. C. Parker.*

ICED FRUIT PUDDING

Line a mold 1 or 1½ inches thick, with vanilla ice cream, fill the center with fresh berries, peaches or any other fruit; cover the top with ice cream. Pack in ice and salt for 2 hours and serve with whipped cream for sauce. The latter may also be mixed with fruit before adding to ice cream.—*Mrs. Maurice Hellman.*

ICE CHEST PUDDING

Butter a spring form or mellon mold and line with lady fingers, curved side out One-half pound Baker's unsweetened chocolate; 2 tablespoons powdered sugar; 2 tablespoons water; put into a double pot and melt. Beat yolks of 4 eggs and put into chocolate, when cool add the beaten whites of 4 eggs. Put into the lined mold alternate layers of chocolate mixture and lady fingers. Keep in ice chest 24 hours. Place hot cloth over mold to take out.—*Mrs. Henry Lissner.*

MACAROON WHIP

One tablespoon of gelatine, 1 cup of hot water, sweeten to taste. When cold, put in whites of 2 eggs and beat. Flavor with vanilla. Pour into square pan. (Mixture should be 1½ or 2 inches deep in pan) to mold. Cut in squares when cold and roll in crushed macaroons. Put a spoonful of whipped cream on top of each square, with a candied cherry in center.—*Mrs. W. S. Hook, Jr.*

MARRON GLACE DAINTEE

Make a rich pastry crust, then line small pate molds, and bake a golden brown. Fill with the following: Make a rich custard from the yolks of 5 and the whites of 3 eggs well beaten, then add 1 tablespoon of corn starch. Sweeten and cook to a thick cream, then cool. Add 1 cup of minced marrons and 1 cup of minced orange peel candied. Fill pastrys and serve.—*Mrs. Allan C. Balch.*

MERINGUE

Whites of 6 eggs stirred with 2 cups of sugar (granulated) for 15 minutes, add 1 tablespoon of vinegar and 1 teaspoon of vanilla beat for 15 minutes longer. Bake in 2 layers a light brown in a cool oven, and serve with strawberries between.

NUT PUDDING

One cup chopped walnuts, 1 cup chopped dates, ¾ cup sugar, 2 tablespoons bread crumbs, 2 tablespoons flour, 1 teaspoon baking powder, 2 eggs slightly beaten. Mix all together, put in buttered pan, place pan in another pan of water, bake in oven 20 minutes.—*Mrs. Charles Perkins.*

NUT PUDDING

Beat separately the yolks and whites of 6 eggs. To the yolks add 1½ cups granulated sugar, and to the whites—beaten stiff as possible froth—add 3 cups finely ground nuts, walnuts, almonds or hazel nuts. Mix all together lightly and stir in 1 teaspoon vanilla. Last of all sift in 1 teaspoon baking powder, well mixed in 1 tablespoon flour. Bake quickly in 2 layers and serve with whipped cream over and between. If preferred, it may be baked in a loaf. Will serve ten persons.—*Mrs. Eugene Overton.*

BAKED ORANGES

Navel or Valencia oranges are best for baking. Cut off the blossom and leaving a flat diameter less than 2 inches. Take out the core or pith. With a sharp knife loosen the peel from the rinds at least 1½ inches deep, being careful not to cut the rind. Then crowd in 1 even tablespoon of granulated sugar. Place in a granite dripping pan (about 3 inches deep), fill ⅓ full with water. Then cover pan tightly with another dripping pan one size larger, which will make a good cover, and bake until the rind is soft and yielding to the touch (will take about an hour). Take pan from oven and add to top of each orange butter the size of a small almond. Then put back into oven, without cover, to brown. When done, lift oranges out of water, add to the water the juice of 1 to 2 oranges, depending on the amount of same desired, and thicken slightly with corn starch. Serve the oranges individually with syrup on oranges. These oranges will keep for 2 or 3 days and can be reheated.—*Mrs. Granville McGowan.*

BAKED ORANGES

Medium-sized oranges. Cut off top and core. Put in center of each 4 tablespoons of sugar, 1 teaspoon of butter. Place in pan half full of water, bake in slow oven for ¾ of an hour. Just before removing from oven place on top of each orange 1 marshmallow and brown. Remove to serving dish. Make sauce of syrup left in pan, thicken. Add sherry to taste. Serve hot.—*Mrs. W. D. Woolwine.*

MERINGUE

Beat the whites of 6 eggs very stiff, add 2 cups granulated sugar, 1 teaspoon vanilla and 1 teaspoon vinegar. Take about ¾ of the mixture and bake in a spring form for ¾ of an hour very slowly. Make kisses out of the remaining ¼. Take cake out when cold and fill with strawberries and cream and garnish with the kisses. This can also be filled with an ice cream and can be baked in layers if desired.—*Mrs. M. R. Newmark.*

ORANGE CREAM

Heat ½ cup orange juice and ½ cup sugar in a double boiler; beat the yolks of 2 eggs with ½ cup of sugar and stir the hot mixture into this. Cook until the spoon is coated with the custard; then add ¼ package gelatine dissolved in ¼ cup cold water, and melted over hot water. Strain into 1½ cup cream flavored with gratings of orange peel. Stir over ice until the mixture begins to thicken, then turn into a mold wet with cold water, and put in the ice box to set.—*Mrs. Cosmo Morgan.*

NESSELRODE PUDDING

One-half box gelatine, ½ pint cold water, ⅔ cup sugar, ⅔ cup raisins, 1 tablespoon brandy, 1 pint milk, yolks of 5 eggs, whites of 5 eggs, ¼ pound macaroons, 3 tablespoons almonds, 2 teaspoons vanilla. Soak gelatine in cold water a few minutes. Bring milk to a boil, stir in sugar and yolks of eggs, cook a moment. Dissolve gelatine in it; then add the raisins stoned and chopped fine, macaroons, brandy, vanilla and whites of eggs beaten stiff. Stir until it begins to stiffen, then put in mold, on ice, and serve with whipped cream.—*Mrs. H. H. Braly.*

ORANGE DESSERT

Juice of 12 oranges, juice of 2 lemons, 1 cup of sugar, 2 tablespoons of gelatine in cold water, 2 tablespoons of hot water. Stir. Mold over night on ice.—*Mrs. Walter Brunswig.*

ORANGE MARMALADE SOUFFLE

Recipe for one person: White of 1 egg beaten very stiff, 1 tablespoon orange marmalade, 1 scant tablespoon sugar, 1 extra egg for good measure. Put this in a well-greased double boiler and boil 35 minutes. Turn it out on platter and serve hot with plenty of whipped cream.—*Mrs. Stuart O'Melveny.*

FRENCH PANCAKES

Beat 3 eggs separately. Add to beaten yolks 1 teaspoon sugar, ½ teaspoon salt, ½ cup milk, 1 tablespoon melted butter, ½ cup sifted flour, another ½ cup of milk, and lastly, the beaten whites. If too thin, add a little more flour. When eggs are high use one less egg and ½ teaspoon baking powder. Bake on hot griddle (3 to a griddle). Butter each cake lightly and spread with jelly and roll while hot. Place side by side on platter and dredge with sugar. Heat a wire toaster red hot and burn lines on the sugared cakes.—*Grace Wood Jess.*

PANCAKES IN ORANGE SAUCE

Six eggs, 1 cup flour, 2 cups milk, 2 teaspoons salt, 2 of sugar, 2 of olive oil. Make the pancakes very thin. Arrange them in the kitchen. Have the following sauce in the chafing dish: Butter, sugar, vanilla, beat to a cream. Add the juice of oranges and a little fine champagne to taste. Dip each pancake in the sauce and serve on hot plates.—*Mrs. L. S. Nordlinger.*

ORANGE MARMALADE PUDDING

One cup orange marmalade; 1 cup chopped suet; ½ cup bread crumbs; ½ cup flour; mix well and boil 3½ hours. Serve with wine sauce.—*Anna Hare.*

PANCAKES SUSETTE

Separate the yolks and whites of 6 eggs. Beat the yolks and add milk and flour until dough is as thin as waffle dough. Add salt, 1 grated potato and the beaten whites of 6 eggs. Fry in olive oil. Sauce: Five cups sweet butter, 2 teaspoons powdered sugar, juice of 1 orange, juice of 1 lemon, 1 jigger of curacoa, 1 jigger of creme Yvette. Roll pan cakes in sauce and heat thoroughly before serving.—*Mrs. Lewis A. Hauser.*

PEACH GELATINE

Four peaches, 1 cup sugar, 1 package Knox gelatine; mash fresh peaches with potato masher, add sugar. Soak gelatine in ½ cup water 5 minutes, add 1 cup boiling water to gelatine; let cool, then add peaches and sugar Pour into mold. Serve cold with whipped cream.—*Viola van der Leck.*

STUFFED PEACHES

Chill ripe peaches, peel with a silver knife, split, remove the stone. and in its place put the following: ½ cup English walnuts, ½ cup blanched almonds, both chopped fine, and mixed with 2 tablespoons powdered sugar, 2 teaspoons lemon juice and 2 teaspoons sherry. Serve with whipped cream.—*Mrs. F. H. Reilley.*

PEACH PUDDING

Line a spring form with a rich, thin pie crust, about three quarters up, then place in it 2 layers of peaches, sprinkled with sugar and cinnamon, and bake in a moderate oven. While this is baking, mix thoroughly a cup of sifted sugar, 6 thoroughly beaten yolks, the juice and rind of a lemon, a cup and a half of grated almonds and a cup of stale sponge cake or lady fingers. Pour this over the baked pie, make a meringue of the 6 eggs, spread over the top and when a light brown, remove from the oven.—*Mrs. Maurice Hellman.*

PEAR BORDALOUE

Evenly peel some very fine pears and cook them in a vanilla flavored syrup, keeping them firm. When done, drain. Place them on a crouton of pound cake, cover with a sabayon sauce, serve.—*Joseph Boggia, Chef, The Plaza.*

PECAN PUDDING

One cup chopped pecans, 1 cup dates, 1 cup sugar, 2 eggs, 1 teaspoon baking powder. Break the yellow of eggs into the sugar in which you have put the baking powder. Flour the dates and nuts with 2 tablespoons flour; mix with sugar and eggs. Beat whites of eggs and stir in gently. Grease a shallow pan and bake 40 minutes. Serve with whipped cream.

PINEAPPLE TAPIOCA PUDDING

Cook 1 cup tapioca in double boiler till clear. Add a very little salt. When nearly ready to serve, remove from the stove and add juice of 2 lemons, 1 cup sugar, small can grated pineapple, white of 2 eggs, beaten stiff. Serve with whipped cream.—*Miss E. Usher.*

DAMSON PLUM PUDDING

Three eggs well beaten separately; ¾ cup sugar; ½ teacup flour; 1 teacup damson plum preserves; 1 teaspoon soda dissolved in 3 tablespoons sour milk; mix well together and bake in slow oven (or steam) 1 hour. Serve with sauce made as follows: ½ cup cream or milk; ½ cup butter; 2 cups powdered sugar; 1 teaspoon vanilla; cream well together.—*Mrs. L. A. Wrenn.*

PLUM PUDDING—NOT RICH

One tablespoon butter, ½ cup molasses, ½ cup milk, 1 cup flour, ½ teaspoon baking soda in a little hot water, ½ teaspoon each of ginger, cinnamon, nutmeg. Steam in well-buttered tin 1½ hours. Add nuts and raisins when desired.—*Mrs. Charles Meyer.*

PLUM PUDDING

One cup carrots, grated fine; 1 cup potatoes, gated fine; 2 cups raisins, 1 cup nuts, 1 cup suet, 1 cup brown sugar, 2 scant cups flour, 1 teaspoon cinnamon, ½ teaspoon allspice, ½ teaspoon cloves, 1 teaspoon soda, 1 tablespoon hot water, pinch salt, cup preserves, 1 cup bran. Steam 1 hour.—*Mrs. Roland Bishop.*

PLUM PUDDING

One-half pound kidney suet (chopped fine); 2 cups flour; 2 cups bread crumbs; 1 cup brown sugar; ½ teaspoon soda; 1 teaspoon baking powder; ¼ teaspoon salt; ½ teaspoon nutmeg; ¼ pound almonds (blanched and sliced); ¼ pound walnuts (sliced); 1½ pounds raisins or currants; ½ pound dates (stoned and cut in pieces); 2 ounces citron (shredded); 2 ounces lemon peel (shredded); 2 eggs; brandy. Add salt and nutmeg to the suet. Sift together the flour, soda, and making powder, and mix with the fruit, nuts and sugar. Add the suet and bread crumbs; rub and work until well mixed. Beat eggs, add to them 2 tablespoons brandy and stir into the pudding until it can be formed into a ball, adding more brandy if necessary. Tie loosely in cheese cloth. Steam from 5 to 8 hours, cool and pack in tin box. When ready to use, steam again several hours; serve with a hard sauce.—*Mrs. L. L. McDonald.*

PLUM PUDDING

Two cups chopped suet; 2 cups brown sugar; 2 cups dark molasses; 2 cups light Karo; 1 teaspoonful of all kinds of spices and ginger; 1½ cups chopped walnuts; 2 pounds seedless raisins; 1 cup chopped citron; 2 heaping cups graham flour; 2 heaping cups whole wheat flour; 1 teaspoon baking soda in a little water; ½ teaspoon salt and 8 eggs. Steam 4 hours.—*Mrs. H. H. Cotton.*

BRANDY PEACHES DESSERT

One dozen large brandied peaches cut into halves, the stones removed, then filled with the following: One pint of sweet cream heated to the steaming point then add 1 tablespoon of dissolved cornstarch and 1 tablespoon of fine sugar. Cool, then add 1 teaspoon of lemon and orange essence and turn into freezer. Freeze to a soft mush and add the stiff beaten white of 1 egg. Add 2 dozen maraschino cherries and 1 cup of filberts in liquor. Fill into the peaches, pack in a mold and bury in ice and salt. Serve with whipped cream.—*Mrs. A. L. Cheney.*

VERY OLD NEW ENGLAND PUDDING

Nine Boston crackers split and buttered. Soak in 2 quarts milk over night; mash fine in morning and add 1 cup sugar, 1 pound raisins, a little salt, 6 or 7 eggs and 1 teaspoon of all spices.

The success of this pudding depends on baking very slowly 3 hours. A gas stove is almost too hot. If properly baked it is very dark brown and light and tastes like plum pudding, and is very digestible. Bake in porcelain dish. Fireless cooker bakes it well.—*Harry W. Robinson.*

PLUM PUDDING

One pound raisins (seeded or seedless); 1 pound currants; 1 pound chopped beef suet; small piece of citron, sliced; ½ pound stale bread, crumbled; ½ pound flour; 2 or more eggs, well beaten; 1 pound light brown sugar; 1 glass wine, or lemon, or orange juice; 1 pint sweet milk; 2 nutmegs, grated; 1 tablespoon mixed ground cinnamon and ground mace; 1 salt spoon salt, 1 teaspoon baking powder. Put the sugar in a deep mixing bowl and add the milk. Let dissolve and then add the spices, beef suet, fruit (which has been floured), eggs, etc., stirring vigorously all the time. If mixture seems too thick, add a little more milk or wine or fruit juice. The mixture must not be stiff. Put in buttered tin, cover tightly, place in covered receptacle containing some boiling water and steam for 4 hours, adding boiling water when necessary. Keep boiling all the time. Turn out on warm platter and serve with liquid or hard sauce.—*Mrs. John R. Haynes.*

PLUM PUDDING

Mix together 4 eggs and 1 cup brown sugar. Add 2 cups minced suet; 1 cup minced citron; 1 cup currants; 1 cup raisins; 2 cups flour; 1 small teaspoon baking powder; 1 teaspoon of all spices; 1 glass of brandy; small pinch salt; steam 2 hours.—*Mrs. Lewis A. Hauser.*

PRUNE PUDDING (BAKED)

Boil prunes without sugar, 1 pound boiled prunes, chopped fine; ½ dozen eggs, yolks and white beaten separately; 1½ cups sugar and 2 tablespoons flour, mix with yolks, add prunes, then whites of eggs, 1 teaspoon vanilla. Bake in a slow oven ½ hour. Serve hot with the following sauce: One tablespoon sugar, 2 tablespoons butter, cream well then add 2 tablespoons rum, put this over steam to melt and stir constantly while melting. Serve hot.—*Mrs. Eugene McLaughlin.*

PRUNE PUDDING (BOILED)

Three tablespoons sugar, 2 tablespoons butter, 1 egg, ½ pint buttermilk, 1 teaspoon soda sifted into ½ cup flour, 1½ cups pitted prunes, boiled without sugar, cut in rather small pieces; 1 cup oat flakes, 1 teaspoon salt. Steam 3 hours. Serve with hard sauce. Chopped nuts may be added to the pudding which makes it a little richer.—*Mrs. Eugene McLaughlin.*

SHERRIED PRUNE RING

Soak ½ pound prunes, then steam till tender, remove the stones, cut each prune in 4 pieces, and lay them in the bottom of a ring mold. One tablespoon gelatine soaked in 4 tablespoons cold water, and dissolved in 1 cup boiling water, add the juice of 2 oranges, a bit of grated rind, 1 cup bar sugar, and 1 cup sherry. Strain over the prunes, chill and serve, unmolded, with whipped cream in the center.—*Mrs. F. H. Reilley.*

PRUNE SOUFFLE

One cup stewed prunes, chopped fine; ¼ cup sugar, whites of 2 eggs beaten stiff, pinch of salt. Bake in moderate oven 20 minutes in baking dish. Serve immediately. Will serve four.—*Mrs. B. L. Harding.*

PRUNE WHIP

One-half pound of prunes, 2 tablespoons of sugar, white of 6 eggs, whipped to a stiff froth and 3 teaspoons of cracker dust. Cook prunes till tender, stone them, beat prunes and whites of eggs together, put in baking dish and brown in oven. Serve with whipped cream.—*Mrs. Maurice Hellman.*

QUEEN OF PUDDINGS

One pint fine bread crumbs; 1 quart milk; yolks of 4 eggs, beaten; grated rind of 1 lemon; butter size of an egg; bake till done, but not watery. Spread over the top, jelly or preserves. Whip the whites to a foam with ½ cup sugar and the juice of 1 lemon. Pour this over the top and replace in the oven to brown and harden. Serve cold.—*Mrs. Eugene Overton.*

RAISIN PUFFS

One cup chopped raisins, ½ cup butter, 1 cup sweet milk, 2 cups flour, 3 teaspoons baking powder. Steam in small molds 1 hour. Serve with brandy sauce.—*Mrs. L. S. Montgomery.*

SAILOR DUFF

One egg, 1½ cups flour, 2 tablespoons sugar, ½ cup molasses, 1 tablespoon melted butter, 1 teaspoon soda dissolved in a little water. Beat well and add ½ cup boiling water. Bake or steam.—*Vanity Fair Tea Room.*

ST. CECELIA SAUCE

Yolks 2 eggs, 1 cup powdered sugar. Beat together. Add ¼ cup sherry wine, ½ pint whipped cream. If sauce is used on plum pudding, use brandy instead of sherry.—*Vanity Fair Tea Room.*

RICE PUDDING

One-half cup rice cooked in double boiler with 2 cups milk and a pinch of salt. Add when cool 3 tablespoons sugar, yolk of 1 egg, 1 tablespoon gelatine dissolved, beaten white of the egg. Add 1 tablespoon preserved ginger, 1 tablespoon figs, 1 tablespoon candied pineapple, chopped fine; 2 tablespoons sherry wine, ½ pint whipped cream. Mold and set on ice for 1 hour.—*Mrs. Frank King.*

WITH STRAWBERRIES

Sprinkle a few grains of cayenne pepper, or a larger amount of paprika, over strawberries before eating. Try this. It improves the flavor immensely.—*E. Avery McCarthy.*

STRAWBERRY SOUFFLE

One pint fresh strawberries, ¼ pound sugar. Stir well and fold in 3 whites of eggs beaten stiff. Bake 10 minutes in a very moderate oven. Serve immediately.—*Elizabeth Rothwell.*

STRAWBERRY PUFF PUDDING

Sift three teaspoons of baking powder in a pint of flour; mix well beaten egg and a little salt with sweet milk until of the consistency of thick batter. Place well greased cups in a pudding steamer, put into each a teaspoonful of the batter, then three teaspoons of crushed and sweetened strawberries and a spoonful of butter. Steam 20 minutes; serve with boiled vanilla sauce.—*Mrs. Maurice Hellman.*

STRAWBERRY SHORT CAKE

Wash in cold water 1 quart strawberries, stem them and cut in pieces with a silver knife. Cover thoroughly with powdered sugar and stand in a warm place 2 hours. Sift together 1 cup flour, 2 teaspoons baking powder and ¼ teaspoon salt; chop into it until thoroughly blended, 1½ tablespoons each butter and lard; then add ½ cup milk and when well mixed, pat into shape and place in a greased and floured cake pan. Bake 10 to 12 minutes. Split with a silver fork and butter the inside of both pieces. Place the lower half on a large chop platter and put the berries on this. Place the top half on and pile with sweetened, flavored whipped cream. Dough may be baked like drop biscuit and individual short cakes made—much easier to serve.—*Mrs. F. H. Reilley.*

SNOWBALLS

One-half cup butter, 1 cup sugar, ½ cup milk, 2¼ cups flour, 3½ teaspoons baking powder, whites of 4 eggs.

Cream the butter, add sugar gradually, milk and flour, mixed and sifted with the baking powder; then add the whites of eggs beaten stiff. Steam in buttered individual molds 35 minutes. Sauce: Hull, wash, drain and crush 3 boxes of strawberries into a scant ½ cup of thick cream. Stir in enough bar sugar to make thick. Pour into crushed berries and serve over hot snowballs.—*Mrs. W. S. Hook, Jr.*

STRAWBERRY PUDDING

Two cups flour, 1 cup sugar, ¼ cup butter, 1 cup milk, ½ teaspoon salt, 2 teaspoons baking powder, 1 egg, beaten well. Steam 2 hours. Sauce: One quart strawberries, crushed; 1 cup sugar, to sweeten. Let stand 1 hour. One-half cup butter, creamed with 1 cup pulverized sugar. Mix these two together when ready to serve.—*Mrs. Frank S. Hicks.*

SNOW PUDDING

Soak ¼ box gelatine in ¼ cup cold water till soft; dissolve it in 1 cup of boiling water, add 1 cup sugar and ¼ cup clear lemon juice. When sugar is dissolved strain into large bowl and let cool. Break 3 eggs and reserve the yolks for a custard sauce made as for custard. Beat the whites slowly till firm and as the gelatine begins to stiffen beat it till light and add it to eggs. Beat all together till very light and white. When stiff enough to drop, turn it into a deep glass dish and let it become very cold before serving. Grated pineapple and juice may be used instead of lemon. Serve with custard sauce.—*Mrs. Cosmo Morgan.*

SOUFFLE PUDDING

Put 1 cup sweet milk in double boiler and let come to boil. Put 2 level tablespoons butter and 2 tablespoons sugar in small sauce pan on stove and mix 2 tablespoons flour into it, stirring until smooth; then put it into hot milk. Take 4 eggs, beat yolks light, add ¼ cup cold milk, then pour this into other mixture and cook until consistency of custard. Let stand until cold. When ready to bake beat whites of 4 eggs very stiff; mix lightly into mixture. Put in pudding dish. Bake in moderate (slow) oven 30 or 40 minutes. Serve immediately, with the following sauce: One slice butter from 2 pound roll, ½ cup sugar. Cream and put in bowl over teakettle and melt. Then stir in ½ cup cream and flavor with vanilla. If you have no cream use milk and a little more butter.—*Mrs. R. P. McReynolds.*

SUET PUDDING

One cup citron, 1 cup raisins, 1 cup currants, 1¼ cups milk, 1 cup molasses, 1 teaspoon soda, 3 cups flour sifted, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 cup suet chopped fine. Mix suet, spices, molasses and milk together, add a little salt, then the citron, currants and flour, then the raisins and last the soda, dissolved in a little hot water. Beat well, put in cloth or mold and boil 4 hours. Serve with hard sauce.—*Louise S. MacNeil.*

SCHAUM TORTE

Whites 6 eggs beaten stiff, add 1 cup sugar and beat, 1 teaspoon vinegar, 1 teaspoon vanilla, 1 scant teaspoon cream of tartar; beat all together, put into unbuttered pan and set in hot water and bake 40 minutes. Turn out on large chop late. When cold cover with sweetened berries, preferably raspberries or pineapple. Cover with whipped cream or custard sauce made from the yolks.—*Rose Hackmeier.*

A RICH SOUFFLE

One cup sugar, yolks of 2 eggs, beat until light, add 1 cup chopped nuts, 1 cup chopped dates, 2 tablespoons flour, 1 teaspoon baking powder and whites of 2 eggs, beaten in at the last. Bake in moderate oven for about a ½ hour, placing pan in hot water.—*Mrs. McFie.*

WALNUT TORTE

A pound of walnuts, or enough to make half a pound when ground, 8 yolks of eggs, 8 tablespoons sugar, 1 tablespoon sifted bread crumbs, 8 grated coffee beans, and the whites of 8 eggs beaten to snow. Bake in 2 layers and put whipped cream between and on top.—*Mrs. Maurice Hellman.*

MOCHA TORTE

Four eggs beaten separately, 1 cup of powdered sugar, 1 tablespoonful of coffee essence, ½ cup of flour, ¾ teaspoonful baking powder, whip 1 pint of cream very stiff, flavor with ½ tablespoonful of coffee essence, sweeten to taste and put between layers and on top.—*Mrs. Maurice Hellman.*

HAZELNUT TORTE

Nine eggs, ½ pound of sugar, ½ teaspoon each of cinnamon and cloves, rind and juice of 1 lemon, 1½ cups nuts. Beat yolks and sugar ½ hour, then add the rest; bake 1 hour. After the cake is baked cover with icing made as follows: Two sticks chocolate, ¾ cup sugar, white of 2 eggs. By using almonds it makes a very good torte.—*Mrs. Maurice Hellman.*

KISS TART TORTE

Whites of 6 eggs beaten very stiff; 2 cups of powdered sugar. Beat into the eggs until mixture won't drop from spoon. Then add 1 tablespoon of vinegar, 1 teaspoon of vanilla. Bake very slowly. When cool cover with chocolate (or any other ice cream) then whipped cream with chopped nuts on top of that. Instead of ice cream, fresh fruits, strawberries or peaches preferably or preserved fruits may be used than the whipped cream.—*The Elite.*

WALNUT PUDDING

Yolks of 6 eggs beaten 15 minutes with 2 cups of powdered sugar, ¾ cup of farina, ¼ of bread, 1 cup chopped walnuts; lastly the whites of 6 eggs beaten stiff, folded in. Bake in 2 layers for 30 minutes in moderate oven. Whip 1 pint sweet cream, sweeten to taste; put between layers.—*Mrs. J. G. Mossin.*

ZABAIONE

About 2 yolks of eggs for two persons. Heat sherry wine the same quantity as the yolks in a double boiler; sweeten the sherry and beat the yolks first, add vanilla and when the sherry is boiling pour the yolks slowly into the sherry and keep on beating until it raises and looks like a custard; absolutely fresh eggs must be used, otherwise the yolks will not raise. Serve hot or prepare in advance and serve cold in ice cream or claret glasses.—*The Victor Hugo.*

ZABAJONE

Portion for one person. Yolk of 1 egg; ½ eggshell of sugar, ½ eggshell sherry; 1 teaspoon maraschino. Put in double boiler and place over fire; stir constantly until consistency of whipped cream. Remove immediately and add 1 tablespoon of whipped cream. Put in glass to cool.—*Mrs. Secondo Guasti.*

DELICATE WINE PUDDING

Take yolks of 4 eggs, beat thoroughly with a cup of granulated sugar, 1 teaspoon cinnamon, juice of 1 lemon and 1 orange, also grated rind of orange. Add 1¼ teaspoons of corn starch, dissolved in water and add 1½ cups of sherry wine. Put in double boiler and heat until it comes to a boil. Let boil at least 4 minutes. When cold, add vanilla and stiff beaten whites of eggs, keeping out a little for top decoration. Now line a dish, or individual glasses with layers of lady fingers, macaroons or strawberries, if in season, and pour your wine custard over, and garnish with a little of the white.—*Mrs. Maurice Hellman.*

APRICOT ICE CREAM

Take 1 pint of apricot jam and add about 1 pint of water; the juice of 1 lemon passed through a coarse sieve. Freeze. When frozen line a fancy mold with this and fill in the center with whipped cream or vanilla ice cream. Cover the top over with some more of the apricot ice cream. Pack in ice and salt for about 3 hours.—*Mrs. H. A. Beck.*

APRICOT ICE

Three cups ripe apricots, cut in small pieces; 3 cups water, 1½ cups sugar, 1 cup cream, whipped. Boil sugar and water 20 minutes. Put in fruit and let cook 5 minutes. Cool and freeze, adding cream when half frozen.—*Mrs. T. E. Newlin.*

APRICOT MOUSSE

One pint of whipping cream, 1 pint of plain cream, sweeten to taste; 1½ pounds ripe apricots. Mash fruit thoroughly and put through a sieve. Sweeten this to taste. After whipping the cream, line the mold with alternate layers, using cream first and last. Freeze in ice and salt. —*Mrs. Harold Arnold.*

PARFAIT BLACKSTONE

Into a parfait glass put a layer of vanilla ice cream, a layer of apricot jam and pour over a teaspoon of apricot brandy. Next a layer of raspberry ice and a spoonful of whipped cream on top.

BISCUIT TORTONI

Boil 1 cup sugar with ¼ cup of water 5 minutes. Pour slowly over the beaten yolks of 6 eggs and return to the stove in a double boiler. Cook till it coats the spoon; then beat till cold and add to a pint of stiffly whipped cream, a cup of powdered macaroons, a tablespoon of vanilla and 1 of sherry. Pack in ice and salt for 5 hours. Serve with powdered macaroons sprinkled over the top.—*Mrs. W. E. Dunn.*

BISQUE ICE CREAM

One dozen macaroons, ¼ pound almonds. Roll macaroons on biscuit board until pulverized and then soak this and the almonds (chopped) in 1½ cups sherry wine for a few minutes. Make about 1 pint of custard, when cold, add 1 pint of whipping cream. It is better to whip the cream slightly, put in the freezer. When it begins to freeze stir in the macaroons, almonds and sugar.—*Mrs. Henry Jenson, Coronado, Cal.*

BISQUE TORTONI

Three-fourths cup granulated sugar, ¼ cup of water. Boil until spins thread from spoon. Yolks of 2 eggs, beat very light. Pour boiling sugar over yolks of eggs, stir up fluffy. Whip this until cold. Put in one-half pint of cream, whipped; then 2 whites of eggs, whipped. Put in little sherry wine, then 10 macaroons, rolled. Freeze. Save a little macaroon to sprinkle over top when taken out of mold.—*Mrs. Roland Bishop.*

BLACKBERRY ICE

Make a syrup of 2 cups of water and 2 cups of sugar; when cold add the juice from 7 boxes of blackberries. Freeze.—*Lizzie Jones.*

FROZEN CHESTNUT PUDDING

Take 1 pound of chestnuts, remove outer and inner skin with boiling water and cook with 1 cup of water, 2 cups sugar, 1 tablespoon vanilla until soft, then pass through a sieve. Take 3 yolks and stir well with 3 heaping tablespoons sugar. Warm ½ cup of milk. Add even teaspoons Cox's gelatine. Whip 1 pint cream stiff and then beat whites of 3 eggs. Mix well and put entire mixture in a form on top of ice for 3 or 4 hours. Beat stiff another pint of cream to serve around it.—*Mrs. M. Frank.*

FROZEN CHOCOLATE PUDDING

Five eggs, 1 pint cream, ½ cup sugar, ½ cup water, ½ pound melted Maillard's chocolate. Melt ½ cup sugar with ½ cup water. Allow it to boil to a syrup. Stir into this slowly the beaten yolks of 5 eggs, then the chocolate, add the whites beaten, and lastly, 1 pint stiffly beaten cream. Pack in melon mold. This will serve twelve persons.—*Mrs. C. Seligman.*

CHOCOLATE ICE CREAM

One quart 30 per cent cream; yolks of 6 eggs; 6 ounces sugar; cook but do not boil. After cooling mix in 3 ounces chocolate, add a little vanilla; then strain into freezer, and freeze.—*Mrs. Robert I. Rogers.*

CHOCOLATE ICE CREAM

Scald 1 quart of milk with two inches of cinnamon bark. Beat yolks of 6 eggs. Add 1½ cups of sugar; a few grains of salt. Cook till it coats spoon. Add 3 squares of melted chocolate. Cook with 3 tablespoons of sugar and a little water. Cool and add 1 pint of heavy cream, 1½ tablespoons of vanilla. Freeze.—*The Elite.*

FRUIT DESSERT

One cup sugar, 1 cup water, 1 cup walnuts, whites of 3 eggs, ½ cup candied cherries, ½ cup candied pineapple, 1 pint whipping cream, 1 tablespoon sherry wine. Cook sugar in water until it spins a thread, stir in the whites of the eggs, beaten very stiff. When cold, add the cream whipped, the nuts, pineapple and cherries, chopped slightly, and the sherry wine. Put in a mold, pack in ice and salt for 3 hours.—*Mrs. Walter Lindley.*

CHOCOLATE BALM

Boil together ⅔ of a cup of chocolate and a cup of milk until it leaves the pot in a solid mass. With this, boil a cup of sugar and strain into a pint and a half of good milk or cream (cold). Freeze very stiff and paste to the sides of a mold. For the filling, whip very stiff, a pint of cream; add ½ a cup of sugar, a tablespoon of wine and about 6 drops of vanilla; pack in the center and cover with some of the chocolate ice. Cover tightly, being very careful to put a buttered cloth between the can and the lid. Pack in ice and salt for 4 hours.—*Mrs. D. Kline.*

COCOANUT ICE IN ORANGE CUPS

Cut a slice from the top of 6 oranges and scoop out pulp and juice. Press the juice from the pulp and add to this the juice and pulp of 4 oranges. Use pulp of 1 lemon, a pint of water and a cup of sugar. Boil 10 minutes, then add a cup of shredded cocoanut and freeze. Fill the orange cups just before serving.—*Mrs. Roland Bishop.*

COFFEE COCOA ICE CREAM

Make French ice cream, using 1 cup of milk and 1 cup of very strong coffee and add 2 tablespoons cocoa or grated chocolate. Serve in glasses. Make hole in center and pour in 1 teaspoon of maraschino and cover with a spoonful of Italian meringue, dusted with cocoa, mixed with cinnamon.—*Mrs. C. C. Parker.*

CARAMEL ICE CREAM

One pint milk, 1 cup sugar, ½ cup flour, 2 eggs beaten into above. Brown 1 cup of sugar in iron skillet and add to above. Put through sieve, when cold add 1 pint heavy cream and flavor with vanilla.—*The Elite.*

CAFE PARFAIT

Whip cream and as it becomes stiff, remove to a sieve. When all is whipped as stiff as possible, and well drained, sweeten and flavor to taste with vanilla, add rich coffee (best made in milk instead of water) pour in a melon mold, pack in ice and salt for several hours.—*Mrs. Maurice Hellman.*

CRANBERRY FRAPPE

Boil 1 quart of berries in a pint of water for 5 or 6 minutes. Strain through coarse cheese cloth. Add 1 pint sugar and boil until thoroughly discolored, stirring constantly. When cold, add the strained juice of 2 lemons. Freeze and serve.—*Mrs. Richard M. Bishop.*

FRENCH ICE CREAM

Pour 2 cups scalded milk over 5 beaten egg yolks mixed with 1 cup of sugar and dash of salt. Cook until it coats the spoon. Add 1 teaspoon butter—strain through coarse sieve, and beat until cold. Add 1 cup of whipped cream and flavoring. Three yolks may be used and 2 cups of cream (1 milk).—*Mrs. C. C. Parker.*

FROZEN FRUIT SALAD

One can apricots; 1 can Queen Anne cherries; 1 can pineapple; ½ can white grapes; 1 banana. Strain liquid off and chop fruits, add a pinch salt, put in mold and add enough orange juice to fill mold. Pack in ice for 4 hours and serve with mayonnaise to which a little whipped cream has been added.—*Miss Durfee, Coronado, Cal.*

FROZEN PUDDING

Cream well 1 pound sweet butter, 3 cups powdered sugar. Add 12 yolks, 10 macaroons, grated; juice of 1 lemon and 1½ cups chopped nuts. Add 12 whites, beaten stiff, last. Butter spring form well and line outer edge with lady fingers, and put grated macaroons on bottom. Pour in the mixture and put more grated macaroons on top. Place on ice for 12 hours and then in another part of ice box 12 hours. Before serving, slip off ouer part of spring form and cut and serve at the table. Slices may be cut between lady fingers.—*Mrs. I. H. Fox.*

FROZEN PLUM PUDDING

Make a chocolate ice cream. Scald a pint of milk in double boiler. Beat yolks of 6 eggs and a cup of sugar until light. Stir the scalded milk slowly into beaten eggs and sugar, then put into a double boiler. Stir constantly until it thickens. Do not cook too long or it will curdle. Remove from the fire and add 2 teaspoons of vanilla; while the custard is hot, add 4 ounces of melted chocolate. Stir until cool. When cold, freeze. Have a scant ¾ pound of mixed fruit, composed of seeded raisins and currants, boiled until plump, thin slices of citron, few candied cherries. Pour over them a little sherry. Let stand a while to soften. When the cream is frozen, drain the fruit and stir into the cream and turn the dasher a few times to mix and harden. Place in a melon mold and pack in ice and salt. Serve with whipped cream, flavored with brandy. This makes 2 quarts.—*Maria Louise.*

ICE CREAM PUDDING

Yolks of 3 eggs, 1 cup of milk, ½ cup powdered sugar, well beaten. Cook in double boiler, beating constantly. Let cool. Whip 1 quart of cream, sweeten and flavor to taste; mix in tablespoon of gelatine, dissolved in a little hot water. Allow to cool, and then add to cream. Have melon form ready, now put in a layer of custard and the cream alternately, sprinkling chopped nuts or marrons and candied cherries and pistachio nuts between the layers. Pack in ice and salt for 3 hours.—*Mrs. Maurice Hellman.*

FROZEN PUDDING

One and one-half pints whipping cream. Beat stiff with ¼ cup of sugar. Oil mold or line with oiled paper. Beat 3 eggs separately. Beat yolks with ¾ cup sugar. Stir yolks in cream; then stir in whites, beaten stiff; 1 tablespoon vanilla. On top of layer of cream put thick layer of nuts, then layer of cream. Let stand 4 hours. Seald mold with butter and tie with string.—*Mrs. Robert P. McReynolds.*

ICE PUDDING

One and one-half pints milk; yolks of 5 eggs and 1 white; ¼ pound loaf sugar; ¼ pound dried fruits chopped fine; 1 ounce pistachio nuts; 1 ounce candied citron chopped fine; 1 glass maraschino; 1 glass brandy; ½ pint whipped cream. Make a custard of milk and eggs, adding sugar to the milk. Strain, and when cold put into the freezing pot; when half frozen add dried fruits (which are better for having been soaked in the liquors a few hours), the nuts, and last the whipped cream. When well frozen pack in a mold, and bury in ice and salt until wanted.—*Minnie M. Ross.*

ICE CREAM PANACHEE

Take 1 quart milk or cream and bring to a boil. Put the yolks of 6 eggs into a bowl with ½ pound granulated sugar, a teaspoon vanilla, stir well 5 minutes, and pour over it the hot cream. Place on the fire to thicken but do not boil. When the mixture is thick enough to coat the spoon, strain through cheese cloth and place on ice until cold. Put into a freezer and freeze till half done, then add 4 marron glace, cut into dice, 12 maraschino cherries, 1 pint whipped cream; mix well and freeze until done. Place in mold. Serve with thick raspberry syrup or whipped cream.—*Louis Hauser, Chef.*

MANHATTAN PUDDING

One and one-half cups orange juice, ¼ cup lemon juice, 1 pint whipping cream, ½ cup powdered sugar, 1 teaspoon vanilla, ⅔ cup almonds—blanched, chopped, and browned in oven. Whip the cream and sugar and add the almonds and vanilla. Put the juice in the bottom of a mold and the cream on top. Pack in ice and salt for 3½ hours.—*Mrs. S. M. Newmark.*

MAPLE MOUSSE

One cup maple syrup, yolks of 4 eggs, 1 pint of cream, pinch of salt, 1 even teaspoon gelatine. Scald syrup in double boiler. Have eggs beaten. Pour syrup on them. Put back and cook about 15 minutes. Have gelatine dissolved. Pour mixture on this and strain. Set in pan of water and beat until cold. Then add whipped cream and beat until it thickens. Put in paper cases and pack in freezer for 4 hours.—*Mrs. Roland Bishop.*

MAPLE PARFAIT

Whip well the yolks of 4 eggs with cup of maple syrup. Cook, stirring until thick. When cold, add 1 quart of whipped cream. Fold in beaten whites of 4 eggs and freeze.—*Mrs. Philo L. Lindley.*

LEMON SHERBET

One quart of rich milk, 1 small pint of sugar, cooked or heated in the milk. Let stand until cold. When beginning to freeze add the juice of 2 large lemons.—*Mrs. Robert I. Rogers.*

MAPLE MOUSSE

Three eggs, ½ pint of pure maple syrup, 1 pint whipped cream. Mix yolks of eggs and syrup and cook for a few minutes. Cool, then add whites of eggs, beaten stiff and whipped cream. Pack in covered mold for 4 hours.—*Mrs. Oscar Lawler.*

FROZEN MINT

Make a plain lemon water ice, and when well frozen, add, stirring all the time, a mint julep, made as follows: Bruise several tender sprigs of mint in 2 or 3 tablespoons of water, sweetened with 1 lump of sugar; add 1 cup of brandy and 1 of sherry. Let stand 10 minutes and strain. When the julep is well stirred into the water ice, pack the freezer and allow the mint to stand some hours to "ripen" before serving.

ORANGE RICE PUDDING

Place in saucepan 4 ounces rice, chopped rind of an orange, 1 quart milk, 5 ounces sugar, ½ teaspoon vanilla. Mix well and boil gently for 30 minutes. Dilute 6 egg yolks with ½ pint cream, add to rice and a teaspoon orange flower water, and mix while heating without boiling for 5 minutes. Remove from fire and add the strained juice of the orange; place pan in basin with cold water to half its height and stir until cold. Pour preparation in freezer and freeze same as vanilla ice cream. Place the frozen ice cream in a mold, cover tightly and pack in salt and ice 2 hours.

PECHE MELBA

Make a syrup of sugar, water and vanilla. When boiling, drop in the peaches, whole. Boil until soft. Then remove from syrup and peel. Put on ice. Cut a piece of cake round, cover with vanilla ice cream inch thick. Make raspberry syrup, put in some currant juice, then put the peaches on the ice cream. Cover with syrup and put on ice. Syrup ought to jell.—*Mrs. A. Brownstein.*

MARSHMALLOW MOUSSE

One-quarter pound of marshmallows; cut each in 4 pieces; ½ cup of powdered sugar, sifted; 1 pint of cream, beaten stiff; 3 tablespoons of sherry wine. First whip cream stiff and stir in sugar, wine and marshmallows; add cherries if you wish. Pack in ice and salt 4 hours.

PEACH ICE CREAM

One pint cream (beat well), 2 cups sugar (1 cup with cream and 1 cup with peaches), 2 pounds peaches (mashed through colander), beat cream thoroughly; add sugar, beat again, add peaches, freeze.—*Julia M. Herron.*

PEPPERMINT CANDY ICE CREAM

One-half pint of cream, 1 pint of milk, ⅜ pound of peppermint stick candy (12 sticks). Break candy into small pieces and dissolve in a little milk over night, or several hours. Add other ingredients and freeze.—*Mrs. W. S. Hook, Jr.*

MARBLED ICE CREAM

Take some rich chocolate ice cream and 1 pint of whipped cream. Mix like marble cake and pack about 4 hours.—*Mrs. H. A. Beck.*

PERSIAN TURBAN

Eight ounces granulated sugar, 8 ounces of flour, 6 egg yolks, 6 whites. Stir lightly together the yolks and sugar; add the stiffly beaten whites and then the flour. Spread very thin on a large flat buttered pan and bake. Ice ½ with chocolate, ¼ with pink, ¼ with white. When stiff, cut into strips to fit mold. (Mold must be smooth and even like a lard pail). Line the mold with this cake. First a strip of chocolate, then one of pink, then one of chocolate, then one of white, and so on. This can be filled with any ice cream or thick custard. This must be packed in ice and salt. If a custard filling—5 hours. If ice cream, 3 hours.—*Mrs. L. S. Nordlinger.*

PINEAPPLE ICE CREAM

Take the juice of 1 quart can of sliced pineapple, ½ cup of granulated sugar. Boil together to a rich syrup. Remove from the fire and add 4 very lightly beaten yolks. Put back on the stove in a double boiler and cook until it is like a custard. Then set aside until very cold. Add 1 pint of stiffly beaten cream and the whites beaten to snow. Line a mold with slices of pineapple, making 3 thin slices from each slice of the pineapple. Place in the hole in the center a candied cherry. Pour in the custard. Pack from 6 to 8 hours in ice and salt.—*Mrs. L. S. Nordlinger.*

PINEAPPLE WATER ICE

Two large yellow pineapples, 1½ pounds of sugar, 1 quart of water, juice of 2 lemons. Pare the pineapples, grate them, and add the juice of the lemons. Boil the sugar and water together for 5 minutes; when cold, add the pineapple and strain through a fine sieve. Freeze. —*Mrs. Maurice Hellman.*

PRINCE PICKLER

Whip the cream and sweeten. Divide into three parts. One part mix with chocolate, one to be flavored with vanilla and the third with strained strawberries. You can also put some chopped walnuts in the vanilla cream and in the others some dry sponge cake broken into small pieces. Have a form ready and put each part separately into the form, that is, a spoonful of vanilla, then one of chocolate and then the strawberry, and so on until all is used up. Then pack in ice from 3 to 4 hours. When turned out each color should show separately.—*Mrs. S. M. Newmark.*

PINEAPPLE MINT ICE

One cup crushed pineapple, 2 cups of water, ½ cup of sugar, white of 1 egg, juice of ½ lemon, 2 teaspoons of creme de menthe.

Mix pineapple, water, sugar and lemon juice. Freeze 10 minutes, add the white of an egg, beaten stiff; then freeze for 5 minutes more. Serve in stem glasses. Make a hole in center of ice, fill with 2 teaspoons of creme de menthe and decorate with tiny sprig of mint.—*Mrs. Louis Cass.*

FROZEN PRUNES

One pint prunes, sweeten to taste. Cook and seed, but keep whole. One-half pint of sherry, juice of 1 lemon, ½ box gelatine, 1½ cups prune juice, walnuts or almonds. Chill in freezer and serve with whipped cream.—*Mrs. Oscar Lawler.*

STRAWBERRY CREAM

Three boxes of strawberries, 2 cups of sugar, 1 teaspoon of vanilla, 1 pint of whipping cream, 2 tablespoons of sugar, 1 teaspoon of vanilla.

Mash strawberries and strain them, add sugar and flavor, freeze for 15 minutes or little more. Whip cream with sugar and vanilla added. Put the strawberry ice in ½ of a 2-quart mold and the cream in the other half, cover with a wax paper and put lid of mold on securely. Place in a freezer and cover with ice and salt. Let stand 4 hours.—*Mrs. Louis Cass.*

STRAWBERRIES CHANTILLY

Select about 2 dozen of the nicest berries from a quart box and set aside to decorate the dish. Pick and wash the berries thoroughly in ice water and drain on clean towel. Then cut each in slices. Dissolve 3 tablespoons of powdered sugar in same quantity of ice water, add to it a ½ pint of port wine and mix, add the sliced berries and put the mixture in a fruit dish, covering with 1 pint of stiffly whipped cream, sweetened. Put the whole berries on top. One gill of good brandy, diluted with 1 gill of water is a good substitute for the port.—*Mrs. W. E. Dunn.*

STRAWBERRY ICE

Make a syrup of 2 cups of water and 2 cups of sugar. When cold add the juice from 5 boxes of strawberries. Freeze.—*Louise McF. Chandler.*

STRAWBERRY ICE

Crush 2 quarts of strawberries with 1½ pounds of sugar. Let them stand for 2 hours and strain through a jelly bag. Add as much water as you have juice, and the juice of a lemon. When half frozen, add the beaten whites of 4 eggs, then finish freezing. This can be served with whipped cream.—*Mrs. Maurice Hellman.*

STRAWBERRY OR RASPBERRY PARFAIT

One quart whipping cream, 1 cup sugar, ½ pint heavy juice. Whip the cream, add sugar and fruit juice. Freeze 3 hours, using 4 parts ice, 1 part salt.—*Mrs. J. W. Davis.*

STRAWBERRY MOUSSE

Make a syrup of ¾ cup of sugar and ¼ cup of water; cook until it threads. Wash 1 pint of strawberries and cook soft with ½ cup of sugar, press through a strainer. Set aside to cool. Beat stiff the whites of 2 eggs and into them slowly pour the syrup, beating until it is cold; then fold in the strawberry pulp, which must be cold; add last, 1 pint of whipped cream. Bury in ice and salt 4 hours.—*Mrs. Eugene Overton.*

STRAWBERRY MOUSSE

Beat very light yolks of 6 eggs with 4 ounces of sugar; mash 1 box of strawberries and pass through a fine strainer; mix with the yolks, sugar and add double the quantity of whipped cream. Pour into a mold and freeze for 3 or 4 hours in ice and salt.—*The Alexandria.*

FROZEN TOM AND JERRY

Two cups of milk, ¾ cup of sugar, 2½ cups of cream, yolks of 6 eggs, ½ teaspoon salt, 2 tablespoons of rum, 1 tablespoon brandy. Make a custard of milk, eggs, sugar and salt. Strain; cool; add cream; partially freeze; then add rum and brandy.

RICE ICE CREAM

Soak ½ cup rice in cold water for ½ hour. Drain and simmer in 1 quart milk for 8 hours. While still hot add 2 cups sugar and 1 tablespoon gelatine. When cold add 1 quart whipped cream, flavor with vanilla and freeze.—*Lizzie Jones.*

FROZEN RICE PUDDING WITH CLARET SAUCE

Two cups of rich cream added to 1 cup of warm boiled rice with a dash of salt, a small cup of sugar, a teaspoon of lemon juice and 1 of vanilla. Put all together and heat until near boiling point, then remove from fire nd beat until cold. Fold in the stiff whites of 4 eggs and freeze. Serve with or without the sauce, which is made by boiling together a cup of sugar and a cup of water for 5 minutes and, when cool, adding ½ cup of claret. Sauce may be either hot or cold.—*Mrs. W. E. Dunn.*

VANILLA ICE CREAM

One quart sweet cream, 1 cup bar sugar and 1 tablespoon vanilla; blend and freeze. Allow to stand a few hours before serving.—*Mrs. F. H. Reilley.*

VIENNESE FROZEN PUDDING

Make a rich custard from the yolks of 7 and the whites of 5 well beaten eggs, then add 1 quart of rich sweet milk and 3 tablespoons of fine sugar. Cook to a smooth cream in double boiler, then cool. Add 1 pint of beaten sweet cream and few drops of pistachio and orange essence. Turn into freezer and freeze to a soft mush; then add 1 cup each of candied apricots, green plums, pink pineapple and mint cherries. Freeze solidly and serve with a hot clarified orange sauce.—*Mrs. H. A. D'Acheul.*

BRANDY SAUCE FOR PUDDINGS

One cup granulated sugar; 1 cup butter; 1 cup hot cream; yolks of 5 eggs; 1 wine glass each of sherry and brandy. Cream sugar and butter well, add hot cream and beaten egg yolks; put in a double boiler for 15, or more, minutes until thick and heavy. Take from fire, add wine and brandy and serve hot.—*Gottleib Masic, Chef.*

BRANDY OR LEMON SAUCE

Three-fourths cup white sugar, ½ cup butter, 1 egg, juice of 1 lemon, 1 teaspoon nutmeg, ½ cup boiling water. Cook in double boiler.—*Mrs. B. O. Bruce.*

FRUIT SAUCE

To a cup of any kind of fresh or preserved berries, sweetened to taste, add the juice of a lemon. Boil well and strain. Add a cup of sherry or claret. Blend 2 teaspoons of flour or corn starch in a little cold water, add to the sauce, and boil up well. Cool a little before serving.. This is nice for any pudding.—*Mrs. Maurice Hellman.*

CHOCOLATE SAUCE VAN NUYS

One pound sweet chocolate, 2 cups powdered sugar, 2 ounces sweet butter, 1 cup water. Put in a double boiler and place on fire. Cook until smooth, stirring occasionally. Do not let it boil, as to do so makes it sticky and destroys its smoothness.—*Thomas Cooney, Chef.*

MILK CHOCOLATE SYRUP

Three small cakes milk chocolate, ⅔ cup hot milk, 8 marshmallows. Add milk gradually to chocolate, working to a cream. Add marshmallows and stir over hot water until they are dissolved. Beat until cold and beat again just before using.—*Mrs. L. L. McDonald.*

FRUIT SAUCE

One cup berry juice, ½ cup crushed berries, 1 teaspoon corn starch, moistened in cold water; sugar to make very sweet. Bring to a boil the fruit juice, stir in the corn starch and cook a moment. Add sugar and cool. Then add the crushed berries.—*Mrs. L. L. McDonald.*

LEMON SAUCE

Cream 1 large cup of sugar with ½ cup of butter. Beat in 1 egg, whipped light, all the juice and ½ of the rind of 1 lemon, 1 teaspoon cinnamon, beat hard 20 minutes. Then add spoonful at a time, 3 tablespoons boiling water. Put in double boiler and keep hot, but do not boil.—*Mrs. J. W. Montgomery.*

CHOCOLATE SAUCE

One and one-half cups of water, 1 cup of sugar, 2 squares chocolate, 1 small piece of butter, size of walnut. Boil 10 minutes and thicken with a tablespoon of corn starch. Flavor with vanilla and add chopped nuts if desired.—*Mrs. I. B. Newton.*

CHOCOLATE SAUCE

Melt 1½ squares bitter chocolate in 2 tablespoons water and stir. Add ¾ cup sugar; dissolve and stir well; beat in yolk of 1 egg and ½ cup cream. Add vanilla.—*Mrs. Philo Lindley.*

CARAMEL SAUCE

One and one-half cups of brown sugar, 1 cup water. Boil 10 minutes and thicken with 1 teaspoon of corn starch, and then add ½ cupful of pure cream.—*Mrs. I. B. Newton.*

FOAMING SAUCE

One-half cup butter, 1 cup powdered sugar, 1 egg, 2 tablespoons wine. Cream the butter. Add gradually sugar, egg, well beaten and the wine. Beat while heating over hot water.—*Mrs. Roland Bishop.*

FOAMING SAUCE

Whites of 2 eggs, 1 cup powdered sugar, ¼ cup hot milk, 1 teaspoon vanilla. Beat eggs until stiff. Add sugar, gradually, and continue beating. Add milk and vanilla.—*Mrs. Roland Bishop.*

FOAMING SAUCE

One-half cup of butter; 1 cup of sugar; 2 eggs; 1 teaspoon vanilla. Cream butter with sugar. Beat in lightly yolks of eggs, well beaten; then add vanilla and whites of eggs, beaten stiff. Steam over teakettle, stirring all the time. Serve at once.—*Mrs. Robert P. McReynolds.*

HARD SAUCE

Five tablspoons powdered sugar, 3 tablespoons butter, 1 teaspoon boiling water. Stir well with a silver knife, and when very light add the beaten white of 1 egg and 1 teaspoon of flavoring.

MOUSSELAINE SAUCE WITH BRANDY

Beat yolks of 4 eggs until light; add gradually 1 cup of powdered sugar and 2 tablespoons of brandy. Cook over range 5 minutes, in double boiler, stirring constantly. Set in pan of ice water and beat until cold. Then add 1 cup of heavy cream, beaten stiff; 1 teaspoon vanilla and a few grains of salt.—*Mrs. Robert P. McReynolds.*

SAUCE FOR PLUM, SUET PUDDING, GINGER BREAD OR PLAIN CAKE

One-half cup butter, 1 cup powdered sugar, 1 egg, 2 tablespoons sherry—or to taste. Cream butter, sugar and egg, well beaten; add wine; place in double boiler. Beat thoroughly while heating.—*Mrs. A. L. Cheney.*

PUDDING SAUCE

One-third cup butter, ⅓ cup sugar, ½ cup boiling water, thicken with 1 teaspoon flour in a little cold water, until smooth; let it boil 2 or 3 minutes, stirring all the time. Flavor to taste with vinegar, rose water or nutmeg.—*Mrs. George S. Patton.*

SAUCE FOR COTTAGE PUDDING

To rich hard sauce add crushed strawberries, then add white of egg beaten stiff.—*Mrs. Charles Meyer.*

SUPERIOR WINE SAUCE

Two cups of sugar, 1 cup butter, 2 cups of cream, yolks of 8 eggs, pinch of salt, 2 wine glasses of brandy. Do not allow it to boil.—*Mrs. Frank M. Kelsey.*

ROMANOFF SAUCE

Beat in a bowl 2 yolks of eggs with 2 tablespoons of sugar and 1 teaspoon of vanilla extract. When very light add double the quantity of whipped cream, and mix lightly.—*The Alexandria.*

SABAYON SAUCE

Four or 5 egg yolks, 1 glass white wine or cider, ½ cup sugar and a suspicion of grated rind of lemon. Put all in a double boiler and cook till thick and fluffy, beating all the time with a Dover egg beater.—*Louis Hauser, Chef.*

SAUCE

Two cups of water, 1 cup of sugar. Cook 10 minutes. One teaspoon of gelatin softened in 3 tablespoons water. Strain and chill and then add 1 teaspoon vanilla, juice of 1 lemon.—*The Elite.*

SABAYON SAUCE

Mix a half pound of powdered sugar with 6 egg yolks in a basin until the mixture is whitened. Slightly dilute with 1 pint of white wine. Pour the whole in a Bain Marie which should be placed in a large pot containing boiling water; whisk it until it is twice its former size and is firm and frothy. It also can be made with milk instead of wine and may be flavored to fancy.—*Joseph Boggia, Chef, The Plaza.*

STRAWBERRY SAUCE FOR PUDDINGS OR ICE CREAM

One cup pulverized sugar, ⅓ cup butter. Cream together, add 2 tablespoons cream and 1 box strawberries, mashed. Cook in a double boiler and serve hot.—*Mrs. Henry Jenson, Coronado, Cal.*

BREAD RASP

Raspberries and currants stewed together and cooled. Put a thin slice of bread in the bottom of a bowl, then some of the stewed fruit, then another slice of bread, etc., alternating until bowl is full; put a plate on the top and let stand on ice all night. Turn out next day and serve with whipped cream.—*Mrs. J. C. Niven.*

CAKE

A FEW HINTS ON CAKE BAKING

Have everything placed on the table before you begin mixing: the flour, together with the baking powder, also the sugar already sifted, the eggs broken and put on ice to keep cool. Line the pans with greased paper or grease the pans, then sprinkle with flour; shake from side to side of pan to keep from sticking in lumps. This is a better way than lining with paper. Cream the butter first in a little water until soft. Pour off water and cream butter until white, then add ½ of the sugar. This way of creaming butter and sugar is more quickly done than putting butter and sugar together at the first, especially if the butter is hard. Then add a little of the flour (without the baking powder). This to keep the milk from curdling with the butter and sugar, then the milk, then the flour with the baking powder, then the whites to which the rest of the sugar has been added after they were beaten to a stiff froth; lastly, the flavoring.

Do not have the oven too hot, so that the cake will rise too quickly at first. When the cake is done it will fall away from the sides of the pan or try with a straw in the thickest part of the cake.

Before taking a cake from the pan, set it in a pan of cold water for a few minutes and then turn it out on the plate. By doing this you will have no trouble with it sticking.

A LITTLE CAKE

One scant cup sugar, sifted into a bowl with 1 cup flour; ½ cup butter; 2 eggs; 1 cup milk. Mix all quickly and thoroughly, and at the last add 1 heaping teaspoon of baking powder.—*Mrs. A. M. Lee.*

ALMOND SOUR CREAM CAKE

Two cups sugar, ½ cup butter, 1 cup milk, 3 cups flour, 4 egg whites, 2½ teaspoons baking powder, 1 teaspoon bitter almonds. Bake. Filling: One cup sour cream, whipped; 1 tablespoon sugar, 1 cup almonds, chopped. Frost the top.—*Mrs. Henry S. McKee.*

ANGEL'S FOOD CAKE

Sift 1 cup of sugar 3 times; then ½ cup of flour, sifted 3 times. Beat whites of 5 eggs until stiff, and to this add a pinch of salt, ½ teaspoon of cream of tartar and 1 teaspoon of vanilla. Bake 20 minutes in a slow oven, and about 5 minutes before finished turn oven on quicker. —*Mrs. Isidore Dockweiler.*

APPLE SAUCE CAKE

One cup sugar, ½ cup shortening, 1 cup raisins, 1¾ cups of flour, teaspoon cinnamon, little nutmeg, clove and salt, 1 teaspoon soda dissolved in hot water and stirred in cup of sour apple sauce. Bake in loaf about ¾ of an hour.—*Mrs. James E. Woolwine.*

APPLE CAKE

Three cups sugar, 1 cup butter, 1½ cups molasses, ½ cup milk, 3 cups flour, 2 teaspoons baking powder, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 teaspoons cinnamon, 12 apples, 3 eggs.

Cream the butter and sugar, then add the eggs, well beaten; then the molasses, spices and milk; then flour, and lastly, the apples cut in cubes. Bake in a slow oven 35 or 40 minutes, using 1 large flat pan or 2 small ones.—*Mrs. W. T. McFie.*

APPLE SAUCE CAKE

Three-fourths cups butter and lard mixed; 1 egg; 2 cups granulated sugar; 2 cups thick apple sauce, cold or warm; 1 tablespoon mixed cinnamon, cloves, nutmeg and ginger; 1 teaspoon salt; 2 level teaspoons soda dissolved in 1 tablespoon hot water; ½ pint raisins; ¾ cups chopped nuts; 2¾ cups flour. Bake in a slow oven.—*Mrs. Elise Kerckhoff.*

ALPINE BUTTER CAKE

One and one-half cups granulated sugar, 9 egg yolks; beat well together the sugar and eggs then add 2 scant cups sifted flour (measured after sifting) then add the stiffly beaten whites and bake in a large spring form. When cold cut in 6 layers. Filling: One-half pint milk, 6 egg yolks, steam together in a double boiler, remove from the fire and stir until cold; cream ½ pound sweet butter with ½ cup granulated sugar, flavor with vanilla and then add ½ pound grated sweet chocolate (not ground) and lastly the cream and eggs. Spread between layers and ice with chocolate icing.—*Mrs. L. S. Nordlinger.*

DRIED APPLE CAKE

One cup butter, 2 cups sugar, 1 cup sweet milk, 2 eggs, 1 teaspoon soda, 3½ cups flour, 2 cups dried apples, 1 cup raisins, 2 teaspoons cinnamon, 2 teaspoons ground cloves. Beat butter and sugar to a cream. Add milk, then beaten eggs, then flour, into which the soda has been sifted. Dried apples and raisins to be soaked over night and stewed in 2 cups of molasses with the spices. Stir thoroughly. Add 3 tablespoons powdered chocolate just before putting in the pans.—*Mrs. Nathan Cole, Jr.*

BLACKBERRY CAKE

One cup sugar, ¾ cup butter, 1½ cups flour, 1 cup blackberry or any kind of jam, 1 teaspoon of cinnamon, 1 teaspoon each of allspice, nutmeg and soda, 4 tablespoons sour cream, 5 eggs; stir all together quickly; add jam and soda and cream last. Bake in layers and ice with boiled icing.

APPLE CHOCOLATE CAKE

One-half cup of shortening; 1 cup sugar; 1½ cups apple sauce, with 1 teaspoon soda beaten into it; 2 cups flour, sifted; 1 tablespoon chocolate; 1 teaspoon vanilla. Bake in slow oven 1 hour. Icing: One and one-half cups sugar, mixed with as much milk as needed, and flavored with vanilla.—*Mrs. J. G. Richardson.*

SOUR CREAM APPLE CAKE

Put into sauce pan 7 small or 4 large thinly sliced cooking apples, together with 2 tablespoons butter, large ½ cup sugar. Steam until tender. If apples are dry, a little water may be added. When tender, add 6 eggs, well beaten, and 1 pint sour or sweet cream. Cook until thickened. Remove from fire and add 2 tablespoons vanilla. Mix ¾ pint zweibach, which has been rolled into crumbs, with sugar and a little cinnamon. Butter a spring form and line with the crumbs. Pour in the mixture of apples with bits of butter, then the rest of the crumbs, with bits of butter or thick cream on top. Bake ¾ of an hour.—*Miss Florence Silent.*

BOSNIA CAKE

Ten ounces powdered sugar, 10 ounces blanched and finely chopped almonds, 3 ounces sweet chocolate cut in little dice, 6 ounces citron cut small, a little candied cherry. Mix together the sugar, fruit, almonds and chocolate, and fold in lightly the stiffly beaten whites of 8 eggs. Bake in a spring form in a very moderate oven for ¾ hour. Before serving sprinkle thickly with powdered sugar.—*Mrs. L. S. Nordlinger.*

BROD TORTE

Pass through a sieve, ricer or vegetable press, enough cold boiled potatoes to fill a cup twice; chop fine, enough blanched almonds to fill a cup; sift together 3 times, 2 cups flour, 2 level teaspoonfuls of baking powder, a scant ½ teaspoonful of salt, 1 ounce cinnamon and ½ teaspoonful cloves. Cream 1 cup of butter; gradually beat in 2 cups of sugar and 1 cup of grated sweet chocolate; then the beaten yolks of 4 eggs, ¾ cup of milk, the potato, the almonds and the flour mixture and lastly the whites of 4 eggs beaten dry. Bake in large tube pan, or long shallow one, in a moderate oven about 45 minutes. When cold spread with chocolate fudge. Filling: Melt 2 ounces chocolate over hot water; add 2 cups sugar and 1 cup milk and stir while gradually heating. Beat vigorously when it boils, then let cook to soft ball stage. Remove from fire, add a teaspoonful butter, let stand till cold, then beat until creamy and spread on cake. When of consistency of thick molasses the icing is ready for use, and properly made remains soft and creamy. This cake is always light, moist and rich.—*Mrs. W. E. Dunn.*

CHOCOLATE CAKE

One and one-half cups light brown sugar, ½ cup butter, 3 eggs, ½ cup milk, ½ cup flour. Into this mixture slip the following custard: Eight tablespoons grated unsweetened chocolate, 5 tablespoons granulated sugar, ½ cup milk. Cook until a thick cream and cool before you add to cake mixture. Last, add 1½ cups flour, sifted, with 2 teaspoons baking powder and 1 teaspoon vanilla. Bake in 3 layers. Frosting: Three small cups powdered sugar, 7 tablespoons Baker's cocoa, ½ cup butter, 3 teaspoons vanilla, 4 tablespoons hot, strong coffee. Put sugar, butter, cocoa and vanilla in mixing bowl. Add boiling coffee, a little at a time, and stir until cool.—*Amy C. Burkhalter.*

CHOCOLATE CAKE

Beat 12 egg yolks with ½ pound powdered sugar. Add ½ pound of ground chocolate, 1 teaspoon cinnamon and a pinch of cloves and allspice. Beat the whites stiff and fold in with ½ pound of ground—not blanched—almonds. Flavor with 2 teaspoons of vanilla. Bake in a spring form in a moderate oven from 45 to 60 minutes. A little cut citron may be added in the cake if liked.—*Mrs. S. Hecht.*

CHEESE CAKE

One package zweibach, put through a meat grinder and mixed with cup of granulated sugar and ¾ cup of melted butter. Spread over bottom and sides of spring form. Fill with the following: Mix 1 pint cottage cheese with a pinch of salt, 1 pint of stiffly beaten whipped cream; 5 yolks, adding one at a time, mixed thoroughly with 1 cup of granulated sugar, and 1 teaspoon vanilla. Now mix the latter with cheese and cream, and lastly add stiffly beaten whites and bake about one hour in medium oven.—*Mrs. Maurice Hellman.*

COCOA CAKE

One and one-half cups sugar, creamed with the yolks of 4 eggs; add ¾ cup cold water; 4½ cups sifted flour, 1½ teaspoon baking powder; 3 heaping tablespoons cocoa; 1 teaspoon vanilla extract; and last 3 egg whites, stiffly beaten. Mix cocoa with flour. Bake quickly 15 minutes in two layers. Filling: One and one-half cups powdered sugar, 3 teaspoons cocoa, 2 tablespoons boiling coffee, butter the size of an egg.—*Mrs. H. W. Hellman.*

BOILED CHOCOLATE CAKE

Cut in small pieces a quarter of a cake or 2 squares of chocolate. Add 1 cup of milk and the yolk of 1 egg. Cook this in a double boiler until thick. When cool add 1 cup of sugar, 2 tablespoons of butter, 1 teaspoon of soda, 1 teaspoon of vanilla, 1½ cups of flour and the beaten white of 1 egg. Bake in 2 large round tins. Put together and mix with the following, cooked until it spins a thread: One cup of sugar, ¼ cup of water and ⅛ of a teaspoon of cream of tartar. Then pour this into the white of 1 beaten egg. Add ½ a teaspoon of vanilla. Blanch, chop fine and brown in oven ½ a cup of almonds. Sprinkle this over filling between cakes and on top.—*Mrs. J. Loew.*

CHOCOLATE SPICE CAKE

Put 3 heaping tablespoons of butter into a bowl and mix with ¾ cup of granulated sugar until creamy. Add 3 heaping tablespoons of ground chocolate, 1 teaspoon vanilla, ½ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon cinnamon. Stir well. Three eggs, beaten separately. Beat yolks until light and beat into the cake. Add ½ a cup of cold water and mix well. Sift twice 1½ cups of flour and 2 heaping teaspoons baking powder. Beat whites stiff and add. Beat well and bake in 3 tins. Use chocolate frosting.—*Mrs. Bertnard Smith.*

CHOCOLATE CAKE

One-half cup butter, 1½ cups sugar, 7 tablespoons melted chocolate, 2 tablespoons milk, ½ cup water, 3 eggs, beaten separately, 1¾ cups flour, 2 teaspoons, heaping, baking powder. Beat all well. Fold in well beaten whites last, after adding 2 teaspoons of vanilla. Bake in moderate oven 25 minutes.—*Mrs. Charles Meyer.*

CHOCOLATE SPONGE

Beat for a few moments 6 whole eggs, add 1 cup of sugar, and beat hard for ½ an hour. Sift together 6 times ½ a cup of flour and a ½ cup of ground chocolate, measured, after sifted. Add to the batter also a little vanilla. Bake in a moderate oven for 30 or 40 minutes. Use a sunshine cake pan. Chocolate filling: Two cups of sugar, 1 cup of water, 4 squares of Baker's bitter chocolate, butter the size of a large walnut. Boil until it strings. Beat yolks of 4 eggs with 8 small tablespoons of cream. Beat hot syrup to eggs and cream. Put on stove and bring to a boil. Remove, and add ½ teaspoon of vanilla. When cool, spread on layers. This makes a very large cake or two small ones.—*Mrs. J. Loew.*

CHOCOLATE ROLL

Beat the yolks of 5 eggs until thick and lemon-colored, add gradually while beating, ½ cup sugar and 2 tablespoons cocoa. Beat whites of 5 eggs until stiff and dry, and fold into first mixture. Spread in a well buttered dripping pan, leaving mixture ⅓ inch in thickness, and bake in a moderate oven. Remove from pan to a paper sprinkled with powdered sugar. Spread with ½ pint of heavy cream, whipped, sweetened and flavored with vanilla. Trim off edges and roll like jelly roll. Spread cream on top.—*Mrs. Sydney Wailes.*

CUSTARD CAKE

Beat the yolks of 5 eggs with 1 cup of sugar, then add 1 cup of finely sifted flour, and 1 small teaspoonful of baking powder. Lastly add the stiffly beaten whites; bake in 2 layers. Filling: One pint of milk or a half cup of cream and ½ cup of sugar; yolks of 5 or 6 eggs, 2 tablespoons corn starch. Mix and boil. Beat stiff the whites of 3 eggs, add 1 teaspoon vanilla and put in the custard the last thing. Make an icing of the remaining 2 whites and ½ cup powdered sugar.—*Mrs. S. S. Kauffman.*

CURRANT CAKE

Two cups flour; 1 cup sugar; ½ cup butter; 1 cup coarsely cut nuts; 1 egg; 1 teaspoon allspice; 1 teaspoon cinnamon; 1 cup seedless raisins; 1 teaspoon soda; 1 cup sour milk or buttermilk. To mix: crumb flour, butter and sugar by rubbing together till no lumps remain. Take out ½ cup of this mixture. To the remaining add spices; break in the egg; add raisins and nuts, and then the milk into which the soda has been stirred. Then mix all together with as little stirring as possible. Put in a greased bread pan and spread over it the ½ cup of the mixture taken out. Bake about 1 hour in rather hot oven at first, then lower.—*Mrs. Dudley Fulton.*

DATE CAKE

Beat lightly the yolks of 6 eggs with 1 cup of sugar; add 4 tablespoons fine, sifted bread crumbs; 1 teaspoon baking powder; ½ pound cut up dates; ½ pound minced nuts; last add 6 whites beaten; bake in 2 layers and serve with whipped cream between and on top.—*Mrs. H. W. Hellman.*

DATE CAKE

One pound stoned dates (whole), 1 pound walnut meats (whole), 1 cup pastry flour, 2 teaspoons baking powder, 1 teaspoon salt. Sift together a few times. Add 1 cup of sugar and mix thoroughly. To this add the yolks of 4 eggs, beaten until light, and 1 teaspoon vanilla. Then add whites, after beating them until stiff. Line pan with buttered paper and bake in a moderate oven 1 hour.—*Mrs. Edwin S. Rowley.*

DATE CAKE

One pound dates, 1 pound walnuts, 2 eggs, 2 tablespoons of butter, 3 small cups of flour, 2 tablespoons of sherry, 2 cups brown sugar, 1 teaspoon soda, ½ cup warm water. Stone dates and shell walnuts. Cream butter and sugar. Add well-beaten eggs, then flour, and beat well; mix soda with ½ cup warm water, add to the dates and nuts; then put altogether, with the sherry, in large basin and mix thoroughly. Put in well-greased cake tin. Put white paper over top and bake in a very slow oven for 2 hours.—*Mrs. John Milner.*

DATE CAKE

Cream together 5 egg yolks, 1 cup sugar. Chop fine 1 cup walnuts, 1 cup dates, stoned and halved. Mix these with 2 heaping tablespoons Matzo meal, 1 teaspoon baking powder. Add to eggs and sugar, then add 5 whites, beaten stiff. Bake in 3 layers, slowly, about ½ hour. Spread sweetened (to taste) whipped cream between layers and on the top.—*Mrs. I. H. Fox.*

DATE AND NUT CAKE

Two cups sugar; 1 cup butter; 1 cup milk; 3 eggs; 3 cups flour; 2 teaspoons baking powder; 1 cup chopped walnuts; 1½ cups dates, cut in squares; a little salt. Cream butter and sugar, add egg yolks, then milk; sift baking powder in the flour, add dates and nuts, and mix well in the batter. Beat whites stiff and add last. Icing: Two cups brown sugar; ½ pint whipping cream; boil 15 minutes, then stir constantly until cool enough to spread.—*Mrs. Percival Thompson, Coronado.*

SPICED DATE CAKE

Beat 1 pound pulverized sugar with the yolks of 12 eggs. Beat until a thick batter. Add ½ pound of dates, cut very fine; 1½ teaspoons of allspice, 1½ teaspoons of cinnamon, 2 sticks grated chocolate, juice and peel of lemon, 8 soda crackers, rolled to a powder; the stiffly beaten whites added last. Bake in a spring form.—*Mrs. S. N. Loew.*

DELICATE OR BRIDE'S CAKE

Two pounds of white sugar, 2 pounds of butter, 2 pounds of flour and the whites of 30 eggs. Stir the sugar and butter until very light. Beat the eggs until they will stand alone. Add the flour and eggs alternately. Flavor with lemon and bake in a moderate oven.—*Mrs. Bonsall.*

DEVIL CAKE

One and one-half cups white sugar and ½ cup butter creamed together; 2 eggs well beaten; ½ cup sweet milk; ½ teaspoon cinnamon; ⅓ teaspoon cloves; ½ cup cocoa dissolved in a double boiler. Add to the above mixture 1 cup flour, and beat well; ¾ cup flour sifted with 1 level teaspoon soda, added last. Bake in 2 layers in a moderate oven. Filling: One-half cup seeded raisins; 4 tablespoons boiling water; 1 teaspoon butter melted in the hot water; 1 teaspoon vanilla.—*Isabel Lacy.*

DEVIL'S CAKE

One-half cake Baker's chocolate, cooked to a smooth paste in cup of milk and ½ cup water. When paste is cool add 1½ cups of sugar; then beat in the yolks of 4 eggs and teaspoon of vanilla. Fold in 1½ cups of flour, sifted with 1 heaping teaspoon of baking powder, and the whites of 4 eggs, beaten stiff. Fold in flour and eggs at same time. Icing: Whites of 2 eggs, beaten stiff; 1¾ cups sugar, cooked with ¾ cup water until it threads. Pour slowly over beaten whites of eggs, beating all the while.—*Mrs. Robert P. McReynolds.*

DEVIL'S FOOD CAKE

Cream together ½ cup of butter and 1½ cups of sugar. Add 3 beaten egg yolks, a cup of milk, in which has been boiled 6 tablespoons of ground chocolate and allowed to cool before adding; 2 cups of finely sifted flour and 2 teaspoons of baking powder. Beat the whites to snow and add. Bake in 3 layers for 15 or 20 minutes in a moderate oven. The flour must be sifted 6 times. Filling: Boil together a cup of milk and 2 tablespoons of chocolate and thicken with a teaspoon of corn starch, and the yolk of an egg; flavor with vanilla. Use a boiled chocolate icing.—*Mrs. L. S. Nordlinger.*

FEATHER CAKE

One cup sugar, creamed with scant ½ cup butter. Add yolks of 2 eggs, ½ cup milk, 1¼ cups flour, 1⅓ teaspoons baking powder, a little vanilla and the whites of the eggs, beaten stiff. Bake in 3 layers.—*Mrs. J. H. Utley.*

HOT FIG CAKE FOR DESSERT

Make a loaf of sponge cake, split in half with fork (do not cut with knife as it makes the cake heavy), keeping top half warm in oven while you spread a thick layer of fresh figs or stewed dried figs on other half, then a layer of whipped cream, replace the top, over which sift lightly a layer of powdered sugar. Serve with whipped cream flavored with vanilla and a dash of brandy.—*Anne W. Stimson.*

FRUIT CAKE

One pound butter, 1 pound brown sugar, 1 pound flour, 3 pounds seeded raisins, 2 pounds currants, 1 pound citron, ½ pound figs, ½ pound dates, 12 eggs, 1 teaspoon cloves, 2 teaspoons cinnamon, 2 teaspoons mace, 1 cup molasses, 1 gill of brandy. Beat sugar and butter to a cream. Add 1 egg at a time until all are beaten in; then molasses, spices and brandy. Mix all the fruit in the pound of flour and stir in gradually. Bake 3 or 4 hours. Line the pan with paper greased with lard.—*Mary Becraft Goltra.*

FUDGE CAKE

One cup of butter, 2 cups of sugar, ½ cup of grated chocolate, ½ cup of milk, ½ to 1 pound of English walnuts, 4 eggs, 2½ cups of flour, 1 teaspoon of vanilla, 2 teaspoons of baking powder.—*Mrs. H. H. Braly.*

CALIFORNIA FRUIT CAKE

One pound granulated sugar; ½ pound butter; 1 pound flour; 10 eggs; 6 ounces orange juice; 6 ounces lemon juice; ½ ounce citron; 1 ounce English walnuts; ½ ounce blanched almonds; 1 ounce currants; 1 ounce seedless raisins; 2 ounces brandy or vanilla; ¾ cup molasses; 1 teaspoon baking powder; ½ teaspoon each, cloves, cinnamon, mace and allspice. Rub butter and sugar to a cream; beat in eggs, a few at a time; add brandy and molasses; sift flour and baking powder together; mix all well. Dredge fruits with flour and add to the mixture last. Bake in a slow oven for 2 hours. Will keep for years.—*Gottleib Masic, Chef.*

FRUIT CAKE

One pound flour, 1½ pounds brown sugar, 1 pound butter, 12 eggs, beaten separately; 2 pounds seeded raisins, 1⅓ pounds candied cherries, 1 pound dates, 1 pound figs, ½ pound citron, ½ pound candied orange peel, 1½ pounds candied pineapple (white), 1 pound shelled pecans, 1 pound shelled almonds, 1 cup of preserves, juice of 1 lemon, 4 sticks of peppermint candy (in small pieces), 1½ pints of whiskey, ⅔ cup New Orleans molasses, ½ teaspoon of soda dissolved in molasses, 3 teaspoons of nutmeg, 1 tablespoon of cinnamon, 1 tablespoon of allspice, ½ tablespoon of cloves.

Do not cut fruit or nuts too fine. Mix as any other cake, having fruit ready to add when cake is beaten. Add soda, dissolved in molasses, just before adding the fruit. Steam 3 hours. Use 1, 2 and 3 pound coffee cans. Grease cans with lard and fill ⅔ full. After steaming 3 hours or a little longer, remove the lids and set cans in warm oven for 20 minutes. Do not remove cake from cans until ready to serve.—*Mrs. F. A. Wann.*

GINGER CAKE

One cup sour milk, 1 cup New Orleans molasses, 1 cup light brown sugar, 1 small teaspoon ginger, ¼ cup butter, ¼ cup lard, 2 eggs beaten together, 1 teaspoon salt, 2 level teaspoons soda, nutmeg and cinnamon. Flour to stiffen. Very slow oven.—*Mrs. Harold H. Braly.*

WEDDING FRUIT CAKE

Four pounds raisins, 3 pounds currants; 1 pound citron, ½ pound dates, ½ pound imported figs, ¼ pound candied lemon peel, ¼ pound candied orange peel, 1 tumbler candied cherries, 1 pound butter, 1 pound flour, 12 eggs, ¾ cup black molasses, ½ pound brown sugar, ½ pint sherry wine, ½ pint French brandy, 2 nutmegs, 2 tablespoons cloves, 4 of cinnamon. Mix flour thoroughly with dry ingredients, then add liquids. Bake in 1 large pan 3 hours in moderate oven. Line pan with buttered paper, and watch carefully while baking.—*Ruth F. Sherman.*

ORANGE FRUIT CAKE

One-fourth butter, ⅓ cup sugar, 1 egg, ⅔ cup orange marmalade, ½ cup water, 2 cups flour, 1 teaspoon baking powder, ¼ teaspoon cinnamon, ⅛ teaspoon cloves, ⅛ teaspoon soda, ¼ teaspoon mace or nutmeg, ¼ teaspoon allspice, ⅓ cup chopped raisins, ⅓ cup chopped walnuts. Cream, butter and sugar. Beat egg light and add marmalade. Sift together the flour, baking powder, soda and spices; add raisins and nuts; then add to sugar mixture. Bake in 1 loaf in slow oven.—*Mrs. J. C. Page.*

CHOCOLATE SAUCE FOR GINGER CAKE

One pint milk, 1 tablespoon corn starch, ½ cup sugar, 2 squares chocolate, 1 teaspoon vanilla. Put milk in double boiler with chocolate. Stir until chocolate is melted and smooth; moisten corn starch in a little cold milk, add it to the boiling milk. Add sugar. Take from fire and add vanilla. Serve this in a pitcher at table to pour over hot ginger cake.—*Mrs. Harold H. Braly.*

O' RAGARUND FRUIT CAKE

One-half cup butter, ¾ cup white sugar, ¼ cup molasses, ¼ cup apple sauce, 2 cups white flour, 2 small teaspoons baking powder, 3 eggs, ½ cup raisins, ¼ cup candied orange peel, 1 teaspoon cinnamon, ½ teaspoon ginger, ½ teaspoon cloves. Mix the fruit in the flour. Beat the butter to a cream, add sugar and molasses; then beat in 1 egg at a time. Add apple sauce and the flour and fruit. Bake 1 hour in moderate oven.—*Vera Soderman.*

GINGER BREAD

One-half cup of sugar, ½ cup of shortening, creamed. Add 3 eggs, 1 at a time; 1 cup New Orleans molasses, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon ginger, ½ teaspoon cloves, ½ teaspoon cinnamon. Bake about 1 hour slowly in greased pan.—*Mrs. Lucian Gray.*

SOFT GINGER BREAD

One egg, not beaten; ½ cup butter, ½ cup sugar, 1 teaspoon soda, ½ cup molasses, 1½ cups flour, 1 teaspoon ginger. Fill cup of butter up with boiling water. Dissolve soda in molasses. Bake in a slow oven.—*Mrs. C. C. Perkins.*

MAPLE GINGER CAKE

Cream ½ cup butter and the yolks of 2 eggs; mix 1 scant cup maple syrup and a scant ½ cup water, in which ⅛ teaspoon soda has been dissolved; sift 2 cups flour, 2 teaspoons baking powder and 1 teaspoon ginger. Add the syrup and flour mixtures alternately to the butter mixture, and last fold in the beaten egg whites. Two-thirds of a cup of crystalized ginger cut very fine, and added makes it very good. Serve with whipped cream sweetened with grated maple sugar.—*Mrs. Gale Thompson, Coronado.*

SOFT GINGER BREAD

Two eggs, 1 cup molasses, 1 cup sugar, ½ cup butter, 1 cup sour cream, 3 cups flour, 1 teaspoon soda, 2 tablespoons ginger, heaping; 1 teaspoon cloves and 1 allspice. Cream butter and sugar. Add yolks well beaten, then add molasses, milk, flour and soda, dissolved in a little warm water; then add spices and sugar; last, the whites, beaten very stiff.—*Mrs. John T. Jones.*

HOT WATER GINGER BREAD

One cupful New Orleans molasses, 1 teaspoon of baking soda, 1 teaspoon of ginger, 1 egg, well beaten; 4 tablespoons melted butter, 1 cup flour. Mix all together, then add ½ cup boiling hot water. Mix quickly. This makes a thin batter. Bake in moderate oven ½ hour.—*Louise S. Holterhoff.*

GRAHAM CRACKER CAKE

One cup granulated sugar; ½ cup butter; 2 eggs; 1 cup milk; ½ cup shredded cocoanut; 1 cup flour; pinch of salt; 2 teaspoons baking powder; 1 cup graham crackers, rolled; ½ teaspoon vanilla. Mix butter and sugar to a cream, add eggs, milk, cocoanut, flour, baking powder, salt, crackers, vanilla. Bake in 2 layers. Filling: One cup milk, 1 tablespoon butter, 1 tablespoon flour, yolk of 1 egg well beaten, 1 tablespoon sugar, vanilla to flavor. Heat milk in double boiler; mix other ingredients—pour milk over them slowly; return to boiler and cook until thick. Put between layers when cool. Canned fresh cocoanut may be used.—*Mrs. Turner.*

GOLD CAKE

Beat a generous ½ cup of butter to a cream. Add 1 cup of sugar, grated rind of 1 lemon and 1 tablespoon of the juice. Add 7 yolks, beaten well; ½ cup of milk, 1¾ cups of flour, 1½ teaspoons baking powder. Bake in moderate oven ½ hour.—*Lou Winder Allen.*

HONEY CAKE

One-third cup shortening, 1 cup honey, 2 eggs well beaten, 2½ cups whole wheat flour, 2½ level teaspoons baking powder, ⅓ teaspoon salt, ½ cup milk. Beat shortening and honey to a cream. Add eggs, flour sifted with baking powder, salt and milk. Bake in 2 layers, in medium oven, 25 minutes—or for loaf, in slow oven 50 minutes.—*Mrs. Hugh Stewart.*

GOLD CAKE

One cup sugar, ½ cup butter, creamed. Yolks of 8 eggs, added, after beating well; ½ cup of milk, 2 cups flour, after being sifted; ½ teaspoon salt, 1 teaspoon vanilla, 2 rounding teaspoons baking powder. Bake in 3 pans. Filling and frosting: One and one-half cups granulated sugar and ½ cup water, boiled until it turns to soft candy when dropped in cold water; the whites of 2 eggs, well beaten; then pour the hot syrup very slowly over them and beat quickly and constantly; then add juice of 1½ lemons slowly and beat well. Let frosting stand for 5 or 10 minutes before putting on cake.—*Mrs. Edwin Janss.*

JAM CAKE

Three-fourths cup butter, 1 cup sugar, 1 level teaspoonful soda, 4 tablespoonfuls sour milk, 1½ cups sifted flour, 1 cup blackberry jam. Beat sugar and butter to a cream, then add yolks of 4 eggs, milk, flour, soda, jam, and whites of 2 eggs well beaten. Bake in 2 sheets. Icing: One cup granulated sugar; 1 tablespoonful ice water; boil until it threads, add beaten whites of 2 eggs. Beat it until cool, then ice the cake.—*Mrs. L. S. Nordlinger.*

JERSEY CAKE

Two and one-half cups sifted flour; 1 cup bar sugar; ½ cup butter; ½ cup sweet milk; ½ cup minced citron; ¼ cup each minced candied orange and lemon peel; ½ teaspoon each cinnamon and allspice; 1 teaspoon baking powder; yolk of 3 eggs slightly beaten; whites of 2 eggs beaten light but not dry. Cream butter, add sugar and beat well, add yolks, gradually add milk and flour alternately; then add fruits, then baking powder and the egg whites last.—*Mrs. F. H. Reilley.*

LAYER CAKE

One and one-half cups sugar, ½ cup butter, ¾ cup milk, yolks of 3 eggs, white of 1 egg, 2 cups flour, 2 teaspoons baking powder, heaping. Cream butter and sugar. Add well-beaten yolks. Stir in alternately milk and flour and baking powder. Add vanilla. Fold in whites after beating well. For change, make 1 spice layer, adding to above ½ teaspoon cloves, ½ teaspoon cinnamon, ½ teaspoon nutmeg.—*Mrs. Charles Meyer.*

LEMON COCOANUT CAKE

Two and one-fourth cups sifted flour; 1 rounding teaspoon baking powder; 1¼ cups sifted sugar; ¼ cup butter; yolks of 3 eggs; ⅔ cup milk: 1 teaspoon vanilla; whites of 2 eggs beaten with 2 egg shells of water and a pinch of salt. Scald bowl before creaming butter and sugar, and add a little flour to yolks before beating. Add milk and flour alternately, then vanilla and lastly the beaten whites. Filling: Rind and juice of 1 lemon; 1 cup sugar; 1 egg beaten separately. Cook in a double boiler till thick. Icing: One cup granulated sugar; 1 teaspoon vanilla; ⅓ cup water. Boil this till it threads, then add to the beaten white of 1 egg. Add ¼ teaspoon lemon extract and a little cocoanut.—*Myrtle Beattie.*

MAHOGANY CAKE

One-fourth cake chocolate, cooked in ½ cup of sweet milk until thick and set aside to cool. Cream ¾ cup of butter. Add 1½ cups of sugar, which has been sifted 3 times. Add 4 beaten eggs, saving out white of 1 for filling. Sift 2 level cups of flour and add alternately with ½ cup of milk. Mix in chocolate. Add 1 heaping teaspoon soda dissolved in 3 tablespoons hot water; and 1 teaspoon vanilla. Bake in 2 layers. Put together with any good frosting.—*Miss E. Usher.*

MAPLE SYRUP CAKE

Beat ½ cup butter to a cream. Add ½ cup of sugar, 2 well-beaten eggs and 1 cup of maple syrup. Sift together 2½ cups sifted flour, 2 level teaspoons of baking powder, ½ a level teaspoon ginger, and ¾ level teaspoon soda. Add to first mixture alternately with ½ cup of hot water. Bake in sheet or two layers. Finish with caramel frosting and halves of walnuts.—*Mrs. Lynn Helm.*

MARSHMALLOW CAKE

One cup butter, 2 cups sugar, creamed; ½ cup of milk. Add slowly 3 cups of sifted flour. When the above ingredients are stirred smooth, beat in 4 eggs, 1 at a time; 1 teaspoon of baking powder should be mixed with the flour. Bake in layers and let cool before filling. Filling: One and one-half pints thick cream, 3 dozen marshmallows, broken into the cream. Put in a cold place over night. When cake is ready, spread between layers. As modern marshmallows sometimes lack flavor, some flavor might be added. This recipe was made when marshmallows were firm, made with gum arabic, so it is just possible more of the marshmallow will have to be used.—*Carrie T. Waddilove.*

MOCHA CAKES

One-third cup shortening, yolk of 1 egg, ½ cup of strong coffee, 1 cup of sugar, 1⅓ cups pastry flour, 3 teaspoons baking powder, whites of 2 eggs. Bake in muffin pans. When cold, spread with mocha filling and roll in shredded cocoanut, browned in the oven and rolled to a powder. Filling: Three-fourths cup butter, ¾ cup powdered sugar, yolk of 1 egg, 1 teaspoon of vanilla, ⅓ cup very strong coffee. Wash the butter and beat to a cream. Stir in gradually the sifted powdered sugar. Add yolk and beat until creamy. Beat in the coffee "luke warm," a teaspoon at a time. Add vanilla. Spread on cold cakes.—*Mrs. L. L. McDonald.*

MOCHA CAKE

Three-fourths cup sugar; ½ cup butter; 1 cup milk; 2¼ cups flour; 2 teaspoons yeast powder; 4 whites of eggs. Save little flour till last. Makes 3 layers. Bake in a quick oven. Filling: One cup fresh sweet butter, ¾ cup powdered sugar, beat to cream; add yolks of eggs, beat well then add 4 teaspoons of strong black coffee, drop by drop. Icing: Whites of 3 eggs, 1¾ cups sugar boiled with a little water, then add the eggs slowly beaten to a stiff froth.—*Mrs. George S. Patton.*

MARGARET'S CAKE

Five eggs beaten separately. Add 1 cup of white sugar to yolks and beat till light, then add ½ cup chocolate dissolved in 7 teaspoons hot water, and 1 teaspoon vanilla. One cup pastry flour; 1 teaspoon cinnamon; 1 teaspoon cloves; ½ teaspoon allspice; sift all together several times and add to the yolk of the eggs. Beat whites stiff and add last. Bake about 15 minutes. When cold, split layers and add filling. Filling: Cream ½ cup sweet butter with 2½ cups powdered sugar, 2 teaspoons dissolved chocolate, and 1 cup mashed walnuts.—*Mrs. Dudley Fulton.*

LEMON CAKE

Five eggs, ¾ cup butter, 2 cups sugar, 1 cup milk, 2½ cups flour, 1 teaspoon baking powder. Filling: One large lemon, juice and rind; 1 cup sugar, 2 eggs, butter, size of an egg. Mix all and put in double boiler. Let boil until it thickens.—*Alma Hensling.*

MERRY WIDOW CAKE

Light part: Two cups sifted flour; 1 rounding teaspoon baking powder; 1 cup sifted sugar; ½ cup butter; scald bowl and spoon before creaming butter and sugar. Take ½ cup milk and add milk and flour alternately, then add the whites of 4 eggs, beaten with ½ teaspoon vanilla. Bake 20 to 30 minutes.

Dark part: One and one-fourth cups sifted flour; ½ cup sifted sugar; 1 teaspoon baking powder; ¼ cup butter—scald the bowl and spoon before creaming the butter and sugar; 1 ounce Baker's chocolate, melted; yolks of 4 eggs; (always add a pinch of salt to whites before beating, and add a very little flour to yolks to prevent curdling); ¼ cup milk added alternately with the flour. Makes 1 layer.

Filling: Three ounces Baker's unsweetened chocolate, melted; 1 cup sifted sugar; ½ cup milk or cream; 2 level teaspoons butter. Boil this till it forms a soft ball in cold water. Add 1 cup chopped walnuts.—*Myrtle Beattie.*

ONE-EGG MOCHA CAKE

Three-fourths cup of sugar, ½ cup powdered chocolate, ¼ teaspoonful of salt, ½ teaspoon vanilla, 1 teaspoon melted butter, 1 cup sifted flour, 1 heaping teaspoon of baking powder, 1 egg, beaten light; ¾ cup of milk. Mix dry ingredients together, then add egg, milk and melted butter. Bake 20 minutes. This makes a small 2-layer cake. Filling: One cup of powdered sugar, 1 heaping tablespoon of melted butter, 2 teaspoons of hot strong coffee, 1 teaspoon vanilla, 2 teaspoons chocolate.

POTATO CAKE

Four eggs, 1 cup sugar, ½ cup potato flour, 1 teaspoon baking powder, vanilla. Separate eggs, beating each separately. Put half the sugar in yolks, other half in the beaten whites, then combine. Bake in moderate oven.—*Mrs. Milbank.*

ORANGE CAKE

Two cups sugar, ½ cup butter, 2 cups flour, ½ cup water, ½ cup orange juice, grated rind of 2 oranges, 5 eggs, 2 teaspoons baking powder. Cream together butter and sugar. Add orange juice and yolks of eggs well beaten. Then the whites, well beaten, alternately with the flour and baking powder. Frosting: White of 1 egg, juice of 1 orange and the grated rind, 1½ cups powdered sugar. This will make either 4 small layers or a loaf cake.—*Mrs. F. M. Kellog.*

ORANGE COCOANUT CAKE

One pound butter, 1 pound sugar, 1 pound flour, 6 eggs, 1 large cup rich milk, 1½ teaspoon cream of tarter, 1 teaspoon soda. Cream butter and sugar. Stir in yolks of eggs, then add flour which has been sifted with the cream of tartar and soda. Add milk, and flavor with 2 teaspoons of vanilla; stir in last, the beaten whites of eggs. Filling: Beat whites of 2 eggs with 1½ pounds pulverized sugar. Flavor with vanilla, the grated rind of 1 and juice of 2 small oranges. Add 2 boxes of grated cocoanut. This recipe makes 2 cakes of 4 layers each.—*Mrs. R. F. Gross.*

ORANGE CAKE WITHOUT BUTTER

One and one-half cups of sugar; 5 eggs; grated rind and juice of 1 orange, with water enough added to make ¾ cup of liquid; 1½ cups of flour; 1 heaping teaspoon of baking powder. Beat yolks of eggs with sugar. Add liquid, flour and baking powder; last of all well-beaten whites of 4 eggs. Icing: White of 1 egg, beaten with powdered sugar, flavored with orange juice and grated rind.

ORANGE TARTE

Beat together for ½ an hour the yolks of 8 eggs and 1 pound of granulated sugar. Mix together ½ pound of ground almonds, 2 tablespoons of finely ground and sifted bread crumbs, the rind and juice of 2 oranges and add the yolks and sugar; lastly, fold in the whites stiffly beaten. Bake in 3 or 4 layers for 40 minutes in a moderate oven. Put together with any tart jelly between the layers. Ice with orange icing: Add to 1 yolk, the juice of an orange and confectioner's sugar enough to stiffen.—*Mrs. J. Loew.*

PECAN CAKE

One pound flour, browned; ¾ cup butter, 1½ pounds raisins, 1 pound brown sugar, 1 pound shelled pecans, 1 cup dark molasses, 6 eggs, whites and yolks beaten separately; 1 cup of whiskey, 2 nutmegs, a little grated orange peel. Bake slowly.—*Mrs. W. I. Hollingsworth.*

PLAIN CAKE

Four tablespoons butter, 1 cup granulated sugar, 2 eggs, ½ cup milk, 2 teaspoons baking powder, 1¾ cups flour, 1 teaspoon vanilla, 1 pinch salt. All measures are level.—*Mrs. W. T. McArthur.*

PLAIN CAKE WITH WALNUT FILLING

Beat together 1 cup white sugar, ½ cup butter, creamed. Add yolks of 3 eggs, well beaten; 2 cups flour, ½ cup sweet milk. Last, whites of 3 eggs, well beaten; 2 teaspoons baking powder, 1 teaspoon vanilla, ½ teaspoon salt. Filling: One whole egg and 1 white, stirred together; 1 cup powdered sugar, or more if eggs are large; 1 cup chopped walnuts, 2 teaspoons vanilla. Frosting: One cup powdered sugar, 1 yolk of an egg, 1 teaspoon vanilla. Just mix, do not beat. Spread on top of cake and put on some half walnuts.—*Mrs. Edwin Vanss.*

POTATO CAKE (CHOCOLATE)

One cup butter, 2 cups sugar, 1 cup mashed potatoes, ½ cup grated chocolate, ½ cup milk, 1 pound English walnuts, 4 eggs, 2 cups flour, 1 teaspoon vanilla, 2 teaspoons baking powder. Bake 1 hour, slowly.—*Mrs. H. H. Braly.*

POUND CAKE—ABBREVIATED

One cup of butter, 1 cup of sugar, 1 cup of flour, 4 eggs, ⅔ of a cup of sweet milk. Stir 1 heaping teaspoon of cream of tartar thoroughly in the flour, and 1 level teaspoon of soda in the milk. Beat the eggs separately. Stir the butter and sugar until very light. Add the yolks of eggs and milk, stirring all together. Then the flour and whites of eggs alternately.—*Mrs. Bonsall.*

FAMOUS POUND CAKE

Cream with the hand 1 pound butter, then add 1 pound sugar. Beat this until frothy, then add 1 egg at a time, with the hand, until 10 eggs are used, being sure that each egg is incorporated before adding the next one. On sufficient beating depends the success of the cake. Then add a cup of sherry or brandy. Sift into this 1 pound of slightly warmed flour, to which a ½ teaspoon of salt has been added. Add 1 cup blanched almonds, 1 cup citron, 1 cup candied cherries. Bake in a slow oven.—*Mrs. Harris Garcelon.*

PORK CAKE

One-half pound salt pork, 1 cup boiling water, 1 cup molasses, 1 cup sugar, 2 eggs beaten, ½ pound raisins, ¼ pound citron, shredded, 2 teaspoons cinnamon, ½ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon soda, 4 cups flour. Put pork through meat chopper, add boiling water and let stand 15 minutes; add molasses, sugar, eggs, fruit and mix well; add dry ingredients, which have been sifted together; beat well; put into two deep, greased and paper lined pans and bake in a slow oven for 2 hours.—*Mrs. Thomas W. O'Reilly.*

PRUNE CAKE

One-third cup butter, 1 cup sugar, little salt, 2 eggs, cream together; 1 cup prunes, 1 level teaspoon soda, little cinnamon, 1 cup milk, 2 cups flour, 1 teaspoon baking powder; bake 35 minutes.—*Mrs. E. Gerson.*

POUND CAKE

One pound butter, 1 pound sugar, 1 pound flour, sift 5 or 6 times; 10 eggs. Flavor to taste. Cream butter and sugar thoroughly. Drop in 1 egg at a time; keep beating. Then add flavor, folding in until blended. Bake in medium oven for 1 hour. Use round cake pan with funnel in center.—*Mrs. H. H. Braly.*

VERY FINE CAKE

Moisten 1 cup of bread crumbs with juice of 1 orange, 1 lemon and ½ glass brandy, add 2 teaspoons cinnamon, 1 teaspoon cloves, ½ cup grated almonds; separate 10 eggs, beat yolks with 2 cups sugar; beat whites to stiff froth; mix all thoroughly. Bake in three layers. Put whipped cream between layers.—*Mrs. Maurice Hellman.*

SPICE CAKE WITHOUT EGGS

One cup sugar; 4 tablespoons melted butter; 1 cup sour milk, with scant teaspoon soda; 2 cups flour; 1 teaspoon baking powder; 1 cup raisins; ¼ teaspoon nutmeg and small piece of citron, finely cut. Bake slowly in a loaf.—*Mrs. Neil S. Duckels.*

SPICE CAKE

Three-fourths cup of butter, 1 cup of sugar, 3 eggs, 1 cup of sour milk, 1 teaspoon of soda, 2 cups of flour, 1 cup of chopped walnuts, 1 cup of chopped raisins, 1 whole orange, ground; 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves. Bake in 2 pans and frost with white icing.—*Evelyn G. Johnstone.*

SPICE CAKE

Two cups brown sugar; ¾ cup butter; 1 cup sour milk; 2 cups raisins; 2 teaspoons cinnamon; 1 teaspoon cloves; 1 small teaspoon soda; 4 eggs beaten separately.—*Mrs. F. R. Kellogg.*

ORANGE SPONGE CAKE

One cup sugar, 1 cup flour, 6 eggs; the juice and grated rind of an orange. The success of any sponge cake depends upon the mixing, and there is only one way to do it, viz.: Beat the yolks of the eggs until creamy. Add sugar after it has been sifted well twice, before measuring. Beat these two well, then add the well-beaten whites of the eggs. Beat again thoroughly. Now comes the secret: Cut in the flour with as few strokes as possible to get it turned in. The orange should be put in the yolks, and sugar and flour well sifted.—*Carrie T. Waddilove.*

SWEDISH SPONGE CAKE

Beat whites of 4 eggs stiff, and add ½ cup of sugar. Beat 2 minutes. Beat yolks of 4 eggs, add ½ cup sugar and beat 3 minutes. Beat all together 3 minutes. Add ½ cup of potato flour, sifted with 1 teaspoon baking powder. Beat 3 minutes. Flavor with little vanilla and bake in slow oven. Bake in either loaf or three layers, in which case put whipped cream between layers.—*Louise S. Holterhoff.*

CREAM SPONGE CAKE

Yolks of 4 eggs, 1 cup of sugar, 3 tablespoons cold water, 1½ tablespoons corn starch, flour, 1¼ teaspoons baking powder, ¼ teaspoon salt, vanilla, whites of 4 eggs. Beat yolks of eggs until thick and lemon-colored. Add sugar gradually and beat two minutes, then add water, vanilla. Put corn starch in a cup and fill with flour. Mix and sift corn starch and flour with baking powder and salt and add to first mixture. When thoroughly mixed, add whites of eggs, beaten stiff, and flavoring. Bake 30 minutes in a moderate oven.—*Mrs. Charles Monroe.*

CHOCOLATE SPONGE CAKE

Beat steadily for ½ hour 10 eggs, with 1½ cups of granulated sugar; then add 1 teaspoonful of vanilla and lastly ¾ of a cup of well sifted flour, together with ¾ cup of grated chocolate. Bake in a medium oven for about 1 hour.—*Mrs. Maurice Hellman.*

PERFECT SPONGE CAKE

Two eggs, 1 cup sugar, ⅜ cup hot water or milk, 1 cup flour, 1½ teaspoons baking powder, ¼ teaspoon salt, ¼ teaspoon lemon or ½ teaspoon vanilla extract.

Method: Separate eggs and beat yolks and whites thoroughly. Mix and sift the dry ingredients. Add the sugar gradually to beaten yolks alternately with water until well blended. Next add the flavoring and then fold in the stiffly beaten whites together with the dry ingredients until blended. Bake in a buttered shallow pan in a moderate oven for 25 minutes, or until cake shrinks from side of pan.—*The Copper Kettle Tea Room.*

SURPRISE CAKE

One un-iced angel cake, split lengthwise, fill with orange marmalade. Cover with boiling icing, and serve with whipped cream.—*Mrs. Stephen Childs.*

SUNSHINE CAKE

Whites of 8 eggs; yolks of 4; 1¼ cups granulated sugar; 1 cup pastry flour; ½ teaspoon cream tartar and a pinch of salt. Flavor to taste with lemon, vanilla or almond. Sift flour, sift sugar. Put whites in mixing bowl, yolks in a small one. Beat the yolks very light; then beat the whites to a foam, add cream of tartar and salt, then beat stiffly; fold in gradually the sugar, the yolks, the flavoring and flour. Put at once in an unbuttered Van Dusen pan. Bake in a moderate oven 25 or 30 minutes. Do not begin with the whites until everything else is ready. Even the yolks must be previously beaten.—*Mrs. L. S. Nordlinger.*

TWO-EGG CAKE

One cup sugar, 1 cup unsifted flour, 1 teaspoon baking powder, sifted together. Beat 2 eggs, light; add ½ cup of milk; ½ cup melted butter; 1 teaspoon vanilla; add to flour and sugar. Bake in layers or cup cakes.—*Mrs. Harold H. Braly.*

VELVET CAKE

One-half cup butter, 1½ cups sugar, 4 egg yolks, ½ cup cold water, 1½ cups flour, ½ cup corn starch, 4 level teaspoons baking powder, 4 egg whites. Bake in a sheet and ice with boiled frosting.—*Mrs. W. D. Cook.*

VIENNA PRATER CAKE

Six eggs, cup of sugar, ¾ cup each of flour and chocolate sifted together,. 1½ teaspoons baking powder. Bake in large cake pan, in a moderate oven for about ½ hour. Allow it to get perfectly cold and cut in half, for the following filling:

A cup of milk boiled with cup of chopped walnuts. Thicken with the yolks of 2 eggs and 1 tablespoon of corn starch. The milk and nuts must be stirred continually until they come to a boil, then stir into the eggs and corn starch. Put back on the stove and stir until very thick. Sweeten to taste and add a little rum or brandy. When the cake and filling are both perfectly cold, cut in squares and fill. For the icing use milk, pulverized sugar, and a little bitter almond extract.—*Mrs. J. Loew.*

CHICAGO WORLD'S FAIR CAKE

One cup of sugar, ½ cup of butter, ½ cup of milk, 1½ cups of flour, 3 eggs, beaten well; 1¼ teaspoons baking powder. Take 3 level tablespoons of sugar, 3 large tablespoons of chocolate and dissolve in 2 tablespoons of scalded milk and add to cake. Frosting: Two cups of sugar, ¾ cups of milk, butter size of small egg. Boil 6 minutes and then beat until thick and creamy.

WHITE CAKE WITH LEMON FILLING

One cup butter, 2 cups sugar, 1 cup sweet milk, ½ teaspoon vanilla, 3 cups Swansdown cake flour, 3 rounding teaspoons baking powder, whites of 8 eggs. Cream the butter and sugar until very light, then add the milk. Sift flour with baking powder three times and add alternately with the whites of eggs, which have been beaten very stiff. The flour should be sifted before measuring. Lemon filling: Grate the rind of 1½ lemons. Add ⅔ cup sugar, juice of 2 lemons, 1 large tablespoon of butter. Yolks of 4 or 5 eggs. Cook in double boiler until thickened. Set away until cold and spread between layers of cold cake. If the filling is to be used with a cake that has no left-over yolks, it will take 2 whole eggs and 1 yolk.—*Grace Wood Jess.*

PLAIN WHITE CAKE

Cream 2 eggs, 1½ cups sugar, ⅛ pound butter, together. Add 1½ cups flour, 1½ teaspoons baking powder and about ⅔ cup milk. Add 1 cup flour and beat, before adding the other ½ cup and baking powder. Bake in 2 layers or cup cakes.—*Mrs. J. W. Davis.*

BANANA FILLING

Boil 1 cup sugar with ½ cup water till it ropes. Pour gradually over 2 beaten whites of eggs. Add a good half cup mashed bananas.—*Mrs. Harold H. Braly.*

WHITE LOAF CAKE

Whites of 7 eggs, 2½ cups of flour, ½ cup of water, ¾ cup of butter, 1¼ cups granulated sugar, 2 heaping teaspoons baking powder. Cream butter and sugar. Pour water on butter and sugar. Pour beaten whites on water, then add flour and baking powder that have been sifted together. Add extract. Beat until fine as velvet. Pour into ungreased pan and bake in a slow oven until batter rises to top of pan. Heat and finish baking rapidly as possible without burning. Cake should hang in pan until cold.—*Mrs. Harold H. Braly.*

WHITE CAKE

One and one-half cups sifted Swansdown flour; 1 cup bar sugar; ½ cup butter; ½ cup milk; 1 heaping teaspoon baking powder; 1 teaspoon vanilla; whites of 4 eggs, beaten stiff with a pinch of salt. Cream butter and sugar, add milk and flour alternately, then vanilla and egg whites and baking powder last. Bake in 2 small layers, or in a loaf. Frosting: Two cups bar sugar put into a double boiler with just enough water to moisten well, add the stiffly beaten whites of 3 eggs. Cook until thick, stirring occasionally, then take from the stove, take the upper part of the pan out of the lower; add vanilla, rose or almond extract to flavor, and beat until quite cool. Spread thickly between the layers, over the top and on the sides.—*Mrs. Reilley.*

CARAMEL FROSTING

Melt ⅓ cup of sugar over fire to brown caramel. Add same amount to boiling water and let cook until thick syrup. Cook 1 cup of sugar, the caramel syrup and ¼ cup of boiling water to a firm "soft ball" stage (240° F.) Pour in fine stream into 1 egg white, beaten light. Add the sugar to egg white very slowly, and beat until firm enough to spread.—*Mrs. Lynn Helm.*

CHOCOLATE ICING

Dissolve ¼ pound bitter chocolate in a double boiler. Add 1 cup powdered sugar and ¼ cup of boiling water. Mix all together thoroughly and then stir for about 5 minutes.—*Mrs. L. S. Nordlinger.*

CARAMEL ICING

Two cups light brown sugar, 2 tablespoons butter, 1 cup of milk. Boil until it will roll into a ball and beat until cool enough to spread.—*Helen N. Hastings.*

COFFEE-CHOCOLATE ICING

Cream together 1 cup powdered sugar, 1 tablespoon butter. Add 2 tablespoons ground chocolate, 1 teaspoon vanilla, 2 tablespoons boiling coffee. Warm dish a bit to mix. This makes a soft icing and requires no cooking. Cream can be used instead of the combination of chocolate and coffee, if white icing is desired.—*Mrs. J. R. Pinkham.*

COCOANUT ICING

Boil until stringy 3 tablespoons cold water, 1 cup sugar and a pinch of baking soda. Have 1 large white of egg well-beaten, and add the syrup gradually. Beat well with a knife or egg beater until cool. Spread on layers. When set, add cocoanut and powdered nuts if desired. (The baking soda keeps the syrup from turning back to sugar.) —*Mrs. J. W. Davis.*

CREOLE NUT FILLING FOR LAYER CAKE

Put 2 cups of light brown sugar in sauce pan with ½ cup boiling water. Stir until water dissolves sugar. Boil without stirring until syrup will thread. Pour syrup gradually on beaten whites of 2 eggs, beating constantly until right consistency to spread. Sprinkle black or English walnuts, broken in pieces, over the top.—*Mary Elizabeth's Sweet Shop.*

MAPLE ICING

One-half cup cream, 1 cup maple sugar (scraple), 1 tablespoon lemon juice, cook until it forms a paste when dropped into cold water. —*Mrs. Henry Lissner.*

SIMPLE BOILED FROSTING

One cup sugar, ½ cup water. Boil above until forms ball in cup of water. Remove from stove and add slowly to well-beaten white of 1 egg, 1 teaspoon vanilla. Beat until creamy and add to cake.—*Mrs. Charles Meyer.*

FROSTING FOR CAKE

In a double boiler (in the lower section of which place boiling water) put 1 cup of granulated sugar, 4 tablespoons of boiling water and the white (unbeaten) of 1 egg. Beat (with Dover egg beater) 10 minutes, or until stiff, and then place on cake. For chocolate filling add melted Baker's chocolate.—*Miss Cora Sanders.*

ICING FOR CAKE

Mix 1½ cups granulated sugar with 2 tablespoons of cocoa. Add enough warm water to dissolve. Put in heaping tablespoon of butter and cook until it forms balls in cold water. Take off stove, set in pan of cold water. Do not beat until partially cool.—*Mrs. W. S. Daniell.*

ORANGE FROSTING AND FILLING

Mix ½ cup of sugar, 2½ tablespoons flour, grated rind of ½ orange, ¼ cup of orange juice, ½ tablespoon lemon juice, 1 teaspoon butter and 1 egg, slightly beaten Cook over water 10 minutes. Stir constantly and spread when cool. Frosting: Grated rind of 1 orange, 1½ teaspoons lemon juice, 1 tablespoon orange juice. Let it stand 15 minutes. Strain and add yolk of 1 egg, slightly beaten. Stir in confectioner's sugar until right consistency to spread.—*Mrs. Harold H. Braly.*

COOKIES

SNOW BALLS

Cream together 1 rounding tablespoon butter and 1 tablespoon granulated sugar, then work in with the hand, 1 egg. When thoroughly blended add enough flour to make a firm dough. Roll out very, very thin and cut in pieces about 5 inches long and 3 inches wide. In these cut equally spaced slits across, but not to the edge on either side. Make 4 or 5 of them. Weave the handle of a wooden spoon in and out of these slits, and pick the dough up in this way and slip the cakes into hot deep fat. When brown on one side, turn and brown the other. Remove to soft paper and sprinkle with powdered sugar.—*Mrs. Louis Schwarz.*

BROWNIES

One cup sugar, ½ cup melted butter, 2 eggs, 1 cup chopped nut meats, ½ cup flour (no baking powder), 2 tablespoons cocoa or chocolate, 1 teaspoon vanilla extract. Beat eggs and sugar together, then add melted butter, cocoa, nuts, flour and flavoring. Put in buttered, floured pan, and cook 20 minutes in moderate oven, and cut in squares while warm.—*Mrs. C. C. Parker.*

BROWNIES

Cream 1 cup of butter and 2 of granulated sugar, 4 well-beaten eggs, 4 squares of Baker's chocolate, melted; 1 cup white flour, 1 teaspoon vanilla extract, 1 cup broken nut meats. Bake in slow oven about 20 minutes.—*Mrs. Granville McGowan.*

SMALL CHOCOLATE CAKES

Whites of 4 eggs beaten stiff, 1 tablespoonful of sugar to each egg, 3 sticks of grated chocolate, 1 cup of grated almonds, 1 teaspoonful of vanilla. Dropped with a spoon dipped in cold water.—*Mrs. Maurice Hellman.*

DROP CAKES

Stir to a cream a cup of butter and a cup and a half of sugar; add an egg, stir well, then another egg. Add ¼ pound of Baker's bitter chocolate; add ¼ teaspoonful of ground cloves, teaspoonful of cinnamon and vanilla to taste; then 2 cups of flour, in which you sift 2 teaspoonfuls baking powder, and half a pound of chopped almonds. Drop from a teaspoon on to buttered paper in tins and bake from 6 to 8 minutes in a moderate oven.—*Mrs. Maurice Hellman.*

CREAM CAKES

Beat a pound of butter to cream and mix with a pint of sweet cream; then work in as much flour as possible and when too stiff to mix with a spoon use the hand; let dough stand over night and next morning cut in slices half an inch thick; roll out in sugar instead of flour; sprinkle a little sugar on top and bake in a moderate oven.—*Mrs. Maurice Hellman.*

CAKES

(Pain d'epice)

Use 3 pounds of honey, 3 pounds of flour, 1 ounce powdered ammonia, a small teacup of ground cinnamon, ½ teaspoon ground cloves, 6 ounces orange peel (or citron) cut very fine, 4 ounces sweet almonds cut very small. (The ammonia evaporates in baking.) Directions: Pour the honey in a graniteware or copper sauce pan, and set on the stove. When it boils, draw it aside and remove the scum. (As honey boils and burns very quickly great care must be used.) Then pour the honey into the vessel in which the paste is to be made; leave it to cool; then add flour and other ingredients, except the ammonia, which latter must not be added till the flour and honey have been mixed up and the paste has become cold. In preparing for use, place the ammonia in a cup; pour on a few drops of cold water, and stir it well, so as to form a thick paste, then mix it up with the rest. Then take a piece of the paste, roll it out into a cake not over ¼ inch thick, and cut up into convenient sizes. Put these on a flat tin and bake in a hot oven 12 to 15 minutes. This is made by the monks of Buckfast Abbey, England.

BUTTER CAKES

Rub 1 pound butter to a cream with ¾ cup sugar, add 2 eggs well beaten with 4 tablespoons white wine. Then work in flour enough to make a stiff dough. Sift flour over the top and set away till the next morning. Then roll very thin—about as thick as the back of a knife blade—and cut in desired shapes. Bake in a moderate oven till they are pale brown on the edges. Soon as they come out of the oven sprinkle with powdered sugar.—*Mrs. Louis Schwarz.*

CUP CAKES

One-half cup sour cream or buttermilk, 1 egg, ½ cup sugar (heaping), ½ teaspoon soda, dissolved in cream, 1 cup sifted flour, flavor to taste.—*Mrs. W. T. McArthur.*

CHOCOLATE CUP CAKES

One cup sugar, 2 eggs, ⅓ cup butter, ½ cup of milk, 1½ cups of flour, 2 squares chocolate, 2 rounding teaspoons baking powder.—*Mrs. H. H. Braly.*

FLASH CAKES

One-half pound butter; ½ pound flour; ½ pound sugar; ¼ pound almonds; 4 eggs; grated rind ½ lemon. Melt butter and stir until thick, add eggs, one by one, stirring constantly, add sugar (but leave out enough to sprinkle top), then lemon, last the flour. Spread on bottom of cookie pan, about as thick as the blade of a knife, then sprinkle with sugar left and the almonds cut in thin strips. Bake in moderate oven, quick, deep yellow and cut to pieces while hot.—*Elizabeth Rothwell.*

CUP CAKES

One-half cup butter or crisco, 1 cup sugar, 1½ cups flour. ½ cup milk, 1 teaspoon baking powder, 2 eggs, 1 small teaspoon vanilla, pinch of salt when crisco is used. Cream sugar and crisco together, add yolks of eggs and beat; then milk, then flour, salt and baking powder and vanilla; lastly, whites of eggs beaten stiff. Bake in muffin pans. Sprinkle with powdered sugar and serve hot.—*Mrs. R. J. Schweppe.*

GINGER CAKES

One cup of sugar and ½ cup of butter, beaten to a cream. To this add 2 well-beaten eggs, 1 cup of molasses, 1 cup sour cream, 3 scant cups flour, 1 scant teaspoon of soda dissolved in a little hot water, a pinch of salt, 1 heaping teaspoon of cloves, 1 heaping teaspoon of cinnamon, 1 heaping tablespoon ginger. A cup of nuts and 1 cup of raisins. Break nuts into medium-sized pieces. Be careful not to have mixture too thick; also to bake no longer than absolutely necessary. Bake in gem pans.—*Mrs. I. B. Newton.*

DROP GINGER CAKES

One pint dark molasses, 1 cup sugar, 1 cup butter (or crisco), 4 eggs, 2 teaspoons ginger, same of cinnamon, 1 teaspoon salt, 1 teaspoon soda in ½ cup of hot water. Flour enough to make a stiff batter. Drop in very small spoonfuls on well-greased tins.—*Mrs. R. J. Schweppe.*

SPONGE CUP CAKES

Two eggs, 1 cup sugar, 1 teaspoon orange and 1 of lemon juice, with grated rind; 1 cup flour, 1 level teaspoon baking powder, ½ cup of hot water. Beat eggs very light. Add sugar and flavoring and beat well. Add flour, baking powder and hot water. Bake slowly in gem pans.—*Mrs. Thomas Reid McNab.*

PIGMY WALNUT CAKES

Beat whites of 3 eggs thoroughly. Add 1 cup granulated sugar and 2 cups of well chopped walnuts. Flavor with vanilla. Drop from a tablespoon on a buttered pan. Allow for spreading. Bake in a slow oven.—*Mrs. L. S. Nordlinger.*

SOUR CREAM BUTTER CAKES

Cream 1 pound butter with 1 pound sugar. Add 1 cake compressed yeast softened in ½ cup sour cream, then work in 2 pounds flour. Let rise all night. In the morning work down, and roll out medium thick, cut in desired shapes and let rise a little while. Then put 1 teaspoon lightly beaten egg white on the top of each, sprinkle with sugar and cinnamon, and bake in a moderate oven till pale brown on the edges.—*Mrs. Louis Schwarz.*

COOKIES

One cup butter, 2 cups sugar, 3 eggs, yolks of 2 hard boiled eggs mashed fine, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 2 tablespoons milk. Flour to make a soft dough.

SOUR CREAM SPICE CAKES

One-half cup butter; 1 cup sugar; 1 cup sour cream; 1 scant teaspoon soda; 2 cups flour; 1 teaspoon Squibb's cinnamon; 1 teaspoon Squibb's cloves; 1 teaspoon Squibb's nutmeg or mace; 1 cup chopped walnuts; 1 small cup raisins; pinch salt; vanilla to taste. Bake in small muffin tins. Makes about 40 cakes.—*Mrs. Frank C. Sutphen.*

CALIFORNIA CHEWS

One cup dates, chopped; 1 cup English walnuts, chopped; 1 cup sugar, ¾ cup flour, 1 teaspoon baking powder, 2 eggs, ¼ teaspoon salt. Mix all ingredients. Put in dates and nuts and stir in the eggs after beating them light. Bake in as thin a sheet as can be spread, and when done, cut in small squares.—*Ethel Hay McKee.*

COOKIES

Two cups sugar, 1 cup butter, 7 eggs, 3 teaspoonfuls baking powder, 1 teaspoonful vanilla; beat sugar and butter together, add yolks of eggs well beaten, 1 cup of flour, then whites of eggs beaten stiff, then flour enough to stiffen.—*Ann Watmough Hook.*

BOSTON COOKIES

One cup butter, 1½ cups white sugar, 4 yolks eggs, 1 teaspoon soda in 2 tablespoons hot water, 1½ cups sifted flour, 1 teaspoon salt, 1 teaspoon cinnamon, 1 cup walnuts, ½ cup raisins, ½ cup currants, 4 whites of eggs, 2 cups sifted flour.—*Mrs. Godfrey T. Stamm.*

COOKIES

One-half pound butter; 3 cups flour (sift then measure); yolks of 4 eggs; 4 tablespoons sugar; cream butter and sugar, then put in eggs. Beat the white of 1 egg. Chop some walnuts and mix with some sugar. Roll dough, a little at a time, as round as a finger and cut about 2 inches long. Dip in egg white and then in the nuts and sugar. Have oven hot and then turn down. Bake about 15 minutes and take out of pan while hot.—*Mrs. Henry Lissner.*

ALMOND COOKIES

One-half pound butter, 1½ cups sugar, 3 eggs, 1 tablespoon brandy, flour to roll. Wet cookies with milk or white of egg, sprinkle with chopped almonds, cinnamon or powdered sugar or they are very good baked plain.—*Mrs. Charles Monroe.*

ANNICE COOKIES

Eight eggs beaten well for 10 or 15 minutes. Add 2 cups sugar and beat 5 minutes; then add 2 cups flour and 1 tablespoon annice. Stand for a while and bake slowly.—*Mrs. Henry Lissner.*

OLD AUNT'S COOKIES

One cup of butter, 1 cup of sugar, 3 eggs, ½ the rind of a lemon, and flour enough to roll. Spread top with yolks of well beaten eggs and sprinkle with grated almonds, sugar and cinnamon.—*Mrs. Maurice Hellman.*

COOKIES

Two heaping teacups sugar, 1 teacup of butter or lard, nearly ¾ teacup milk, 2 eggs well beaten, 5 teacups flour, 3 teaspoons yeast powder which you mix with the last flour. Cream sugar and butter or lard together, then add the rest, as in other cake mixing. Sift sugar over tops before baking.—*Mrs. W. T. McFie.*

BRAN COOKIES

One cup brown sugar, 1 cup white sugar, 1 cup shortening, 1 teaspoon salt, 4 eggs, ½ cup milk, 1 teaspoon soda, 2 cups bran, 2 cups flour, 1 cup chopped nuts, 1 teaspoon cloves and 1 teaspoon cinnamon; mix and drop with teaspoon on buttered pans. Bake in slow oven. This recipe is very large so may be cut in two very easily.—*Mrs. McFie.*

BUTTER COOKIES

Cream together 1 pound butter and 1¼ cups granulated sugar; add 1 egg, little milk and flour, enough to roll out very thin. Before adding flour flavor with brandy and vanilla. Cut, sprinkle well with sugar and cinnamon. Butter and sugar must be creamed thoroughly.—*Mrs. M. Meyberg.*

DANISH BUTTER COOKIES

One pound butter, 1 pound sugar, 1 pound flour sifted 5 or 6 times, 4 eggs, flavor to taste. Cream butter and sugar thoroughly; drop 1 egg in at a time. Keep beating. Then add flour, folding in until well blended. With teaspoon drop in small balls (about ¼ teaspoon to a ball) on warm buttered baking pans. Balls at least 6 or 8 inches apart. Bake in only medium oven. Watch. They are never brown in the center and only medium brown on the edge.—*Mrs. Harold H. Braly.*

CALIFORNIA COOKIES

One pound raisins, 1 cup sugar, ⅔ cup butter, 1⅓ cups flour, 2 eggs, 1 cup walnuts, 1 level teaspoon powdered cinnamon, 1 level teaspoon powdered cloves, 1 level teaspoon baking soda, 4 teaspoons hot water. Cream butter and sugar. Add well-beaten egg, soda dissolved in hot water. Sift in flour, to which has been added the spices. Add raisins and walnuts and mix well. Drop by teaspoons in buttered pan and bake ¼ hour in moderate oven.—*Mrs. William May Garland.*

CHOCOLATE COOKIES

One cup of sugar, ½ cup of milk, 1 egg, ½ cup of melted butter, ½ teaspoon of soda, 1¼ cups of flour, ½ cup chopped raisins, 1 cup chopped walnuts, 1 square Baker's chocolate, melted. Little vanilla. Drop on buttered tins and bake in moderate oven.—*Mrs. Wellington Morse.*

FRUIT COOKIES

One cup sugar; ½ cup butter; ½ cup raisins; ½ cup walnuts; 1½ cups flour; 2 tablespoons sour milk or water; ½ teaspoon soda; ½ teaspoon cinnamon; a little cloves and salt; 2 eggs.—*Mrs. Knapp.*

FILLED COOKIES

One cup sugar mixed with ½ cup shortening, 1 egg, ½ cup sweet milk in which has been dissolved level teaspoon soda, 3½ cups flour sifted with 2 teaspoons cream of tartar. Roll very thin and put following filling between 2 cookies and bake. Filling: One and one-fourth cups raisins, ¾ cup light brown sugar, 1 tablespoon flour, 1 teaspoon butter. Cook with 4 tablespoons of water until thickened. Cool before putting between cookies.—*Grace Wood Jess.*

FRUIT COOKIES

Two cups brown sugar, 1 cup butter, 2 cups chopped raisins, 1½ cups sliced walnuts, 3 cups flour, 3 eggs, well beaten; 2 tablespoons brandy, 1 teaspoon of cinnamon, ½ teaspoon cloves, ½ teaspoon soda. Drop on buttered tins far apart—a teaspoon for a cookie.—*Mrs. E. H. Moore.*

FRUIT COOKIES

One and one-half cups sugar, 1 cup butter, creamed; add 4 eggs, 1 teaspoon soda in scant ½ cup boiling water; ½ cup sherry, 1 teaspoon cinnamon, ¼ teaspoon nutmeg, ¼ teaspoon cloves, 1½ cups dates, 2 cups English walnuts, each chopped and mixed with flour; 3 cups flour. Spread ½ inch thick on shallow pan and cut when baked.—*Mrs. Edward Lyman.*

FRUIT COOKIES

Two cups sugar, 1 cup butter, 3 eggs, 1 cup each chopped raisins and walnuts, ½ teaspoon soda, 3 cups flour, 1 teaspoon cloves, cinnamon, nutmeg, 1 tablespoon molasses, enough milk to moisten and roll out easily. Cut into strips about 1 inch wide and 3 inches long and bake.—*Mrs. Sydney Wailes.*

CURLED GINGER COOKIES

Rub half a cup of butter and a cup of granulated sugar with a wooden spoon to a cream. Add 2 well-beaten eggs and ⅓ cup of rich milk or cream, 2 heaping teaspoons yellow ginger, and 1 heaping cup and a half of finely sifted flour mixed with ½ teaspoon yeast powder. Finish as Vanilla Jumbles, but do not use any almonds.—*Mrs. J. Loew.*

AUNT POLLY'S GINGER COOKIES

One cup molasses, 1 cup brown sugar, ½ cup sour cream, 1 egg, 1 tablespoon soda, 1 tablespoon ginger, 1 tablespoon vinegar, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg. Mix quite stiff and roll very thin.—*Mrs. J. P. Burns.*

ICEBOX COOKIES

One pound oleomargarine; 1 cup brown sugar; 1 cup white sugar; 5 cups sifted flour; ½ pound blanched almonds; 1 level tablespoon cinnamon; 1 teaspoon salt; 1 teaspoon soda; 3 eggs. Cream oleomargarine, add sugar, almonds, flour, and other ingredients with the eggs last. Pack in a bread pan and keep in the ice box over night. In the morning slice thin and bake like ordinary cookies.—*Mrs. Waller Taylor.*

LACE COOKIES

One cup sugar, 1 cup butter, 1 cup New Orleans molasses. Melt all together and boil 1 minute. Add ½ cup milk and ¼ teaspoon soda, 2 scant cups flour. Dip a teaspoon in the mixture and spread the size of an ordinary cookie, very thinly on the bottom of cookie pans. Put in hot oven a few minutes. The wafers, like cookies, bubble, the bubbles burst, giving the lacy transparent appearance. The secret of the success of these cookies is getting the batter thin enough on the pans. They should be as thin as tissue paper when done and brittle. This batter will keep several days in ice box so that a few cookies may be made each day.—*Mrs. W. S. Hook, Jr.*

LIGHTNING COOKIES

Sugar ½ pound; butter ½ pound; flour ½ pound; 4 eggs; 2 teaspoons baking powder; 2 teaspoons vanilla; cinnamon and sugar on the top. Bake in coffee cake tins and cut in strips while warm.—*Mrs. Henry Lissner.*

MOLASSES COOKIES

Three-fourths cup brown sugar, scant ½ cup shortening, ½ cup molasses, ¾ cup boiling water, ½ teaspoon soda, 2 scant cups flour, ½ teaspoon cinnamon, ½ teaspoon cloves.—*Vanity Fair Tea Room.*

NUT AND RAISIN COOKIES

One small cup butter, 1½ cups sugar, 2 cups unsifted flour, 1½ cups walnut meats, chopped; 1 cup raisins, ½ teaspoon soda in a little hot water, 2 teaspoons cinnamon, ½ teaspoon grated nutmeg, 4 eggs beaten together. Cream butter and sugar. Add dissolved soda; eggs, well beaten; then nuts and raisins, mixed together and chopped. Add a little flour at first, then the rest. Bake in spoonfuls.—*Mrs. C. C. Perkins.*

OATMEAL COOKIES

Three-fourths cup granulated sugar, ¾ cup butter (creamed together). Add 2 eggs, beaten together; 1 cup sifted flour; 2 cups (uncooked) Quaker Oats; 1 cup chopped raisins; 1 cup chopped nuts, any kind; ½ teaspoon salt; ½ teaspoon cinnamon; ¾ teaspoon soda dissolved in a little water. Beat all together well and drop a spoonful for each cooky. Bake in slow oven.—*Mrs. Richard M. Bishop.*

OATMEAL COOKIES

One cup sugar, 2 tablespoons butter, 3 eggs, beaten separately; 2½ cups H. O. oatmeal, 2½ teaspoons baking powder, 1 teaspoon vanilla, ½ teaspoon salt. Mix with well-beaten whites of the eggs the last thing. Put half a teaspoon for each cookie, 2 inches apart on well buttered cooky tin or bottom of pan.—*Mrs. H. H. Braly.*

OATMEAL COOKIES

Two cups brown sugar, 1 cup butter (half lard), 2 eggs, 2 cups flour, 1 teaspoon soda, 3½ cups oatmeal, ½ pound cocoanut.—*Miss E. Usher.*

ORANGE COOKIES

Three cups sifted flour, 1½ teaspoons baking powder, 1 cup sifted sugar, ¾ cup butter, 2 eggs beaten up. Grated rind and juice of 1 orange. Roll thin and bake in quick oven.—*Mrs. Myrtle Beattie.*

ORANGE COOKIES

One-fourth cup butter, 2 cups flour, ¾ cup sugar, ½ spoon baking powder, 2 eggs, grated rind of 1 orange, roll thin; do not bake brown.—*Mrs. J. P. Chandler.*

SOUR-CREAM COOKIES

Two eggs, 1 cup sour cream, 2 cups brown sugar, ½ cup butter, 1 teaspoon soda, cinnamon and nutmeg, pinch salt, vanilla flavor, ½ teaspoon baking powder. Don't stir more than necessary to thoroughly mix.—*Mrs. Myrtle Beattie.*

SWEDISH COOKIES

One cup butter, 1 cup sugar, 2 eggs, 1 teaspoon vanilla, 1 teaspoon lemon, 1 teaspoon baking powder in 1 cup flour. Use more flour if necessary; that is, just enough to roll out very thin. Cut out small. Bake in hot oven very delicate brown. They brown while taking up.—*Mrs. Harold H. Braly.*

COOKIES "SUPERIOR"

Cream well 1 pound salted butter, 3 cups sugar, 6 eggs, add 1½ level teaspoons soda dissolved in little milk (¼ cup) and about 6 cups sifted flour. Handle very gently, roll out on board and cut in shapes. Bake in a moderate oven, flour tins, do not butter. Will make several dozen.—*Mrs. I. H. Fox.*

WANG'S COOKIES

Two cups brown sugar, 2½ cups flour (skimp), 3 eggs, ½ cup butter, 2 teaspoonfuls baking powder, 2 teaspoonfuls vanilla. Cream sugar and butter together, beat eggs and add slowly. Then add other ingredients, stirring mixture well; drop bit by bit on well buttered inverted pans and bake. Dot each with a nut or raisin if desired.—*Mrs. McFie.*

CRULLERS

One cup sugar, 4 tablespoons butter rubbed to a cream, 1 cup milk, 4 cups flour (enough for soft dough), 1 teaspoon soda, 2 teaspoons cream of tartar, 1 small nutmeg and 3 eggs well beaten. Roll into sheet 1 inch thick, cut out and fry in boiling fat, roll in powdered sugar.—*Mrs. A. G. Wells.*

CRULLERS

One cup sugar, 1 heaping tablespoon butter, 2 eggs beaten separately, 1 cup milk, 3 cups flour, 2 teaspoonsful baking powder, 1 teaspoonful lemon. Roll out ½ inch thick and cut with doughnut cutter, hole in middle. Fry in hot crisco and drain in colander, then roll in granulated sugar.

CRULLERS

Cream together 1 cup sour cream, ½ cup sugar, 2 eggs. Add enough flour to make stiff batter. In sour cream add ½ level teaspoon soda and in flour add 1 teaspoon baking powder, pinch of salt. Roll batter in hands, well floured and fry in deep fat.—*Mrs. J. W. Davis.*

CRY BABIES

Two eggs, 1 cup molasses, 1 cup brown sugar, 1 cup lard and butter mixed, 2 teaspoons ginger, 2 teaspoons cinnamon. Stir all together and add 2 teaspoons soda and 1 cup hot coffee. Stir again and add 1 teaspoon vinegar and 1 teaspoon salt; 4½ cups flour.—*Grace Wood Jess.*

ENGLISH DABS

Mix 2 cups flour, 1 cup sugar and 1 teaspoon baking powder, little salt, then cup of butter rubbed in well with hands, 1 cup of seeded raisins. Beat 3 eggs well and pour into the above mixture and beat until well incorporated; juice of 1 lemon for flavoring. Drop from teaspoon onto a greased pan, not too close together, and bake about 15 minutes. Be very careful to mix in order given.—*Carrie T. Waddilove.*

DOUGHNUTS

Two eggs, 1 cup sweet milk, 1 cup sugar, 1 cooking-spoon of butter, 3 teaspoons of baking powder, 1 quart of flour. Add sugar to well beaten eggs, then butter, then milk and flour with baking powder added, a little milk and a little flour at a time. Roll thin, cut with a regular doughnut cutter, drop in boiling deep fat; sprinkle with powdered sugar.—*Mrs. Albert Crutcher.*

DOUGHNUTS

One and one-half cups sugar, 2 eggs, 1 cup sour milk, 1 small teaspoon soda, 1 small teaspoon baking powder, 1 teaspoon cinnamon, ½ teaspoon nutmeg, 2 tablespoons melted butter, salt; flour to thicken, then try one to see if stiff enough.—*Mrs. H. H. Braly.*

DOUGHNUTS

Beat 1 egg, add 8 tablespoons sweet milk, 2 tablespoons melted lard and 3½ tablespoons sugar, 1 pint of flour or less; roll as soft as possible; 1½ teaspoons baking powder, salt and a little nutmeg.—*Mrs. James E. Woolwine.*

NEW ENGLAND DOUGHNUTS

One cup sugar scant, 1 egg and yolk of another, a little salt and nutmeg, 1 cup milk, 1 teaspoon shortening, 1 heaping teaspoon baking powder; flour enough to make it stiff enough to roll out.

BLITZ KUCKEN

One cup butter, 1 cup sugar, 3 eggs, 1¼ cups flour, 2 teaspoons baking powder, ½ scant cup milk. Sprinkle with cinnamon and sugar and chopped nuts after having put in shallow cup cake tins. Bake 25 minutes.—*Mrs. Stuart O'Melveny.*

PETIT FOURS

Six ounces granulated sugar, 6 ounces flour, 6 yolks and 6 whites, juice and rind of ½ lemon. Stir well together the sugar and yolks; fold in lightly the whites, then the flour, and the lemon in the sugar and yolks. Squeeze out with pastry bag little thin round cakes. The following day put two of these little cakes together with either of the following fillings: Chocolate butter filling: ½ cup milk, ½ cup granulated sugar, 3 tablespoons ground sweetened chocolate, 4 egg yolks. Stir all together over a fire in a double boiler until thick; when cool put in ½ cup sweet butter and stir well; cover the entire cakes with this icing. Or coffee butter filling: ½ cup strong coffee, 5 egg yolks. Stir in a double boiler until thick. When cool add ½ cup sweet butter. Stir well, then add gradually ½ cup sugar. A few of the cake crumbs can be added if desired. Ice with coffee icing.—*Mrs. L. S. Nordlinger.*

HERMITS

One and one-half cups sugar; 1 cup butter; 1 cup chopped raisins; 1 cup chopped walnuts; 3 eggs; 1 teaspoon cloves; 1 teaspoon cinnamon; 1 teaspoon vanilla; 1 small teaspoon soda dissolved in 1 tablespoon boiling water; add flour to thicken. Drop from a spoon.—*Caroline Tuckey.*

HERMITS

One cup sugar, ½ cup butter, 2 eggs, ½ cup sour cream or milk, 1 teaspoon soda, 1 cup chopped raisins, 1 teaspoon each of cloves, cinnamon and allspice. Grate in a little nutmeg; flour enough not to run. Mix butter and sugar. Add eggs, then raisins and spices, then milk and soda, then flour. Pecan nuts, English walnuts and hickory nuts are a great addition.—*Mrs. Frank S. Hicks.*

HERMITS

Three eggs, 1 cup sugar, 1 cup butter, 1 cup chopped raisins, 1 cup chopped walnuts, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 small teaspoon soda, flour to thicken. Make soft. Take up spoonfuls, pat into round shape and put on buttered tin.—*Mrs. Thomas Ridgeway.*

HONEY CAKES

One cup sugar; 1 cup strained honey; 5 eggs; 5 tablespoons chocolate; 1 teaspoon each cinnamon, cloves and allspice; ½ cup shaved citron; 1 cup sliced almonds; 2½ cups flour; 1 teaspoon baking powder. Heat together honey and sugar and when the latter is thoroughly dissolved remove from the fire. When cool add eggs one at a time, then chocolate, spices, citron, almonds and lastly the flour. Bake in a moderate oven about 20 minutes. Cut in squares while hot.—*Mrs. Henry Lissner.*

COCOANUT KISSES

Whites of 3 eggs beaten stiff, 1 cup granulated sugar, add enough grated cocoanut to make stiff. Drop on waxed paper and bake about 15 minutes.—*Mrs. Frank C. Sutphen.*

VANILLA JUMBLES

Rub a cup of powdered sugar and a tablespoon of butter to a cream. Whisk 2 egg whites to a snow and add also 2 tablespoons of rich milk or cream and cup of finely sifted flour. Beat hard with wooden spoon until very creamy, spread on inverted cooky tins, as thin as paper, so that you can see through it, sprinkle with shredded almonds, and bake until brown in a moderate oven, cut in squares and curl, while hot. —*Mrs. J. Loew.*

COCOANUT KISSES

Whites of 2 eggs whipped, 1 cup cocoanut, 1 cup sugar. Beat together thoroughly, heat in double boiler. Take from fire and add 2 teaspoons corn starch, 1 cup cocoanut, almond flavoring. Drop on tins lined with buttered paper. Bake slowly.—*Mrs. Edward Lyman.*

DATE KISSES

Whites of 3 eggs, 1 cup granulated sugar, 1 teaspoon cornstarch. Beat whites stiff, add sugar and cornstarch, place in double boiler and cook 7 minutes. Take from fire and add ½ cup dates cut fine and ½ cup chopped nuts. Drop on buttered tins and bake 15 or 20 minutes in a moderate oven.—*Mrs. Frank C. Sutphen.*

NUT AND MAPLE KISSES

Put whites of eggs into a bowl and whisk them to a stiff froth. Then pour on ¾ of cup maple syrup boiled until it threads. Beat for 10 minutes, then add 1 cup chopped nuts and 1 cup chopped dates. Drop on a greased paper on a baking sheet. Bake in moderate oven.—*Mrs. Henry S. McKee.*

FONG'S LADY FINGERS

Use a flat wire whisk for beating and mixing. Beat the yolk of 1 egg light; sift together 1 heaping tablespoon each flour and powdered sugar and stir into the egg, add 1 teaspoon vanilla; then quickly fold in —not too thoroughly—the egg white, whipped stiff but not dry. Put mixture into a pastry bag with a medium opening, or use a paper cornucopia with the end cut off, and press out, onto a piece of ungreased paper the size of the bottom of an inverted dripping pan, strips of the mixture 3 inches long. When the paper is full, sift powdered sugar over it thickly; then pick up the paper by the corners of one end and slip off all sugar not sticking to the lady fingers. Lay the paper on the pan bottom and bake 4 minutes in a moderate oven. Take out and slip the paper off the pan onto a damp bread board; take the lady fingers off at once with a silver knife and put together in pairs. Or have ready ¼ pint cream whipped stiff, sweetened and flavored, and spread that thickly between. The whole operation does not take 15 minutes and makes 12 lady fingers.—*Mrs. F. H. Reilley.*

MARGUERITES

Whites of 4 eggs and 2 cups sugar, beaten to a cream; 1 cup chopped nuts; 1 teaspoon vanilla; spread on a dainty cracker. In a quick oven, bake light brown.—*M. Josephine C. Rogers.*

DATE MACAROONS

Whites of 4 eggs, 1 cup of powdered sugar, 1 pound of dates, cut very fine; 1½ pounds of grated almonds; beat the whites stiff, then add sugar, almonds, lastly dates. Butter the tins and cover with cracker and bread crumbs, then drop the batter with a spoon, keeping them about 2 inches apart. This quantity will make 30 macaroons.—*Mrs. Maurice Hellman.*

SCOTCH MACAROONS

Two and one-half cups Quaker oats or HO, 1½ cups brown sugar, ½ cup white sugar, 1 tablespoon butter, 2 eggs, 1 teaspoon vanilla, 2 teaspoons (flat) baking powder. Cream butter, add sugar, eggs unbeaten, then oats, vanilla and baking powder. Drop by small teaspoonfuls on buttered pans, far apart. Bake in slow oven ½ hour at least.—*Mrs. Donald C. Scott.*

MOCK POTATOES

Two pounds blanched almonds very finely grated, 3 pounds powdered sugar and 5 egg whites. Stir all of these ingredients together. Now take a little petit flour and mold around it this almond paste, as much in the shape of a potato as possible. Roll in grated sweet chocolate; when dry split with a little knife and mark with eyes to resemble potatoes.—*Mrs. L. S. Nordlinger.*

ANNIS SCHNITTEN

Beat until very thick, the yolks of 10 eggs, with a pound of powdered sugar; add a pound of sifted flour and the lightly beaten whites of 10 eggs. If you like, add to the flour a teaspoon of yeast powder, flavor with nicely cleaned anise seed, bake in a flat pan, and while warm cut in finger strips; then put back in the oven and toast slightly.—*Mrs. Maurice Hellman.*

BEST GINGER SNAPS

Boil 2 cups of molasses and let it get cold, cream together a cup of butter, ½ cup of soup fat and 2 cups of brown sugar. Put 4 tablespoons of vinegar and a teaspoon of soda in the cold molasses; add 3 teaspoons each of cinnamon and ginger to the sugar, butter, etc. Then add the molasses mixture and flour enough to roll out. Cut when rolled very thin and bake.—*Mrs. Maurice Hellman.*

GINGER SNAPS

Sift 1 quart flour and put into it 2 cups molasses, 1 cup butter, 1 cup sugar, 1 tablespoon soda dissolved in 2 tablespoons hot water, ½ teaspoon salt; 2 teaspoons ginger. Have mixture very stiff and roll very thin.—*Mrs. Waller Taylor.*

GINGER SNAPS

One cup molasses, ½ cup butter, 3 cups flour, ½ teaspoon soda, 1½ teaspoons salt, 1 tablespoon ginger. Heat molasses to boiling point and pour over butter. Add dry ingredients, mixed and sifted. Chill on the ice for ½ an hour. Roll very thin.—*Mrs. Frank M. Kelsey.*

CHOCOLATE SQUARES

Five ounces butter, 5 ounces granulated sugar, 5 ounces grated sweetened chocolate, 4 ounces finely grated—but not blanched—almonds, 4 eggs. Cream the butter. Add the sugar and the egg yolks. Beat well together until light; then add the finely grated nuts, which you have mixed with the chocolate, and lastly, the stiffly-beaten whites. Pour out on large flat pan, well buttered, and strew with flour to the thickness of paper. Bake in a moderate oven 15 minutes. While warm, remove carefully with a flat knife.—*Mrs. L. S. Nordlinger.*

NUT SQUARES

One and one-half cups walnuts, 1 scant cup granulated sugar, scant ½ cup of well-sifted flour, 8 eggs, and flavor with vanilla. Beat lightly together the yolks and sugar. Add the finely grated nuts (holding back a handful), which you have mixed with the flour. Lastly, the beaten whites and vanilla. Pour out on a large flat pan, well buttered and strewed with flour, which should be spread to the thickness of paper. The more layers you have the nicer it will be. Bake the same as chocolate squares. Filling: One pint whipping cream, stiffly beaten; a little vanilla, granulated sugar to taste, and 1 handful of finely grated walnuts. Put this mixture between the layers. Three hours before using place in ice box. Decorate with whipped cream, candied cherries and grated pistachio nuts.—*Mrs. L. S. Nordlinger.*

CINNAMON STARS

One pound powdered sugar; 1 pound almonds; whites of 6 eggs beaten stiff; 1 level teaspoon cinnamon; grated rind of 1 lemon. Beat sugar, lemon rind and egg whites hard for 15 minutes, add cinnamon, take out part of this mixture, and add to the remainder the almonds. Roll this dough on a floured board, not too thin; use a star cutter to shape them, and spread the tops with that part of the egg mixture taken out. Bake slowly on waxed tins.—*Elizabeth Rothwell.*

CINNAMON STICKS

Work well with the hand the yolks of 3 eggs, 1½ cups ground almonds, 1 cup sugar, 1 heaping teaspoon cinnamon, 1 teaspoonful bitter almond extract. When kneaded well enough to roll out, flour the board slightly, roll ½ inch thick, cut in shapes and ice with whites of 2 eggs beaten to snow and ¾ cup of pulverized sugar. Bake very slowly.—*Mrs. J. Loew.*

ONE-EGG TEA CAKES

One-fourth cup butter, ¾ cups sugar, ½ cup milk, ⅓ teaspoon vanilla, 1 egg well beaten, 1⅓ cups sifted cake flour, 1½ teaspoons baking powder. Cream the butter, add gradually sugar, beating hard, then the egg; sift the flour and baking powder together, add alternately with the milk, a little at a time. Bake in shallow gem pans. This makes 12 to 14 cakes—or may be baked in 1 layer.—*Grace Wood Jess.*

WALNUT SQUARES

Beat 1 egg. Add to it 1 cup light brown sugar, into which you have put a pinch of salt and a pinch of soda, then add 1 cup chopped nuts, mixed with 5 level tablespoons of flour. Bake slowly about 25 minutes. Cut in small squares.—*Mrs. Arthur Stilson.*

SAND TARTS

Two cups sugar, 1 cup butter, 3 cups flour, 2 eggs, leaving out white of 1. Roll out thin and cut in diamond shaped cookies. Spread white of egg on top, sprinkle with cinnamon and sugar, and press a blanched almond in center.—*Mrs. Carpenter Nave.*

OATMEAL WAFERS

One and one-half cups of oatmeal, 1 cup of flour, ½ cup of brown sugar, ½ cup of shortening, ½ cup of cold water, ½ teaspoon of soda, pinch of salt. Roll thin, cut out and bake in moderate oven.—*Eleanore S. Macaulay.*

THIN WALNUT WAFERS

One-half pound shelled and finely chopped walnuts, ½ pound sugar, ⅓ teaspoon salt, ⅓ teaspoon baking powder, 2 beaten eggs, enough flour to thicken (perhaps a scant ½ cup), not too much. Batter must be thin and "runny." Put salt, nuts and sugar in bowl; work together. Add well-beaten eggs. Mix baking powder with very little flour and add. Butter very thickly the pans and bake in moderately hot oven until done (a short time) and cut in squares while warm, or drop about a teaspoon of mixture on hot pans and smooth with slightly dampened finger.—*Mrs. Albert Carlos Jones.*

WALNUT WAFERS

One cup brown sugar, 1 cup of walnut meats, not chopped but finely broken; 3 even tablespoons flour, ¼ teaspoon baking powder, ⅓ teaspoon salt, 2 eggs. Beat eggs. Add sugar, salt, flour and, lastly, nuts. Drop small spoonfuls on buttered pans. Bake until brown in a moderate oven. Remove from pans immediately.—*Mrs. Newton H. Foster.*

NUT WAFERS

One-half pound butter, ½ pound sugar, ½ pound flour, 2 egg yolks, creamed together. Add last well-beaten whites and vanilla. Now take large pans, invert and spread this mixture over them. Do this with a palette-knife and spread as thin as possible. Cover thickly with well-chopped walnuts and bake in a moderate oven. When brown, cut into squares about 2 inches, while hot.—*Mrs. Maurice Hellman.*

BREADS

BEATEN BISCUITS

One quart flour, lard the size of egg, 1 teaspoon of salt, a pint of milk, pinch of baking powder. Beat or work in a machine for ½ hour till dough is nice and white. Roll and cut with biscuit cutter, prick with fork and bake in quick oven not hot enough to blister. Can be pounded with mallet or flat iron till the dough blisters.—*Mrs. W. D. Woolwine.*

BRAN BISCUITS

One cup butter, partly melted; 1 large tablespoon brown sugar, ½ cup molasses, 4 tablespoons cream or ½ cup rich milk, 2 well beaten eggs, 1½ cups bran, 1 teaspoon baking powder, 1½ cups graham flour. (Instead of milk, ½ cup of sour cream and 1 teaspoon soda can be used.) Mix and let stand 1 hour or more. Use 1 teaspoon for each biscuit, pat out into shape instead of rolling. Place in pan little way apart. Bake about 10 minutes in moderate oven.—*Mrs. Donald C. Scott.*

GRAHAM AND BRAN BISCUIT

Mix together 1½ cups bran, the same quantity whole wheat flour, 3 heaping teaspoons baking powder and ½ teaspoon salt. Rub into this flour mixture 3 tablespoons butter or other shortening and sufficient cold milk to make a soft dough. Roll out, handling as little as possible, cut into biscuits and lay in a well greased baking tin. Brush over the tops with melted butter and bake in a quick oven.—*Mrs. A. K. Smale.*

BAKED POTATO BISCUIT

Begin about 9 o'clock a. m. Two large baked potatoes mashed very fine, add 1 cup of butter and lard, half and half; pinch of salt, 2 well beaten eggs, whites and yolks beaten together; 1 cupful scalded milk (but not hot when put in); ½ cake compressed yeast, 1 tablespoon sugar, 1 quart flour. Let rise 3 or 4 hours, then add ½ pint of flour. Let rise until about 5 p. m. Roll thin (not quite so thin as pie crust). Cut out with small cutter, put one on top of the other—2 to each biscuit. Let rise a few minutes. This recipe will keep on ice.—*Mrs. Jaro Von Schmitt.*

GINGER BISCUITS

One-half cup butter and 1 cup sugar creamed together, 1 cup sour cream, 3 beaten eggs, 1 teaspoon soda dissolved in 1 tablespoon warm water, 2½ cups flour in which is sifted 1 tablespoon each of ginger and cinnamon. Roll like biscuit and bake 20 minutes.—*Mrs. Frank Hall Moon, Coronado.*

SODA BISCUITS

One quart of flour, 1 teaspoon soda sifted with flour, piece of butter or lard size of egg, 1 teaspoon salt; rub all together and stir into this 1 pint of buttermilk; knead it up quickly and cut with biscuit cutter; bake immediately in quick oven.

SOUR CREAM BISCUITS

One cup sour cream, 1 teaspoon soda, 2 teaspoons cream tartar, ½ teaspoon salt. Mix enough flour to make quite firm.—*Mrs. Edwin Janss.*

BISCUITS MADE WITH OLIVE OIL

One heaping cup flour, 1 heaping teaspoon baking powder, 1 teaspoon sugar, ½ teaspoon salt, 2 tablespoons olive oil, ½ cup milk. Mix and sift dry ingredients in bowl, pour in a little of the milk, then the oil and then rest of the milk. Stir all together and beat slightly. Turn out on well floured board and knead slightly. Roll out and cut into biscuits. Set to rise in warm place 10 minutes before baking. (These may be dipped in melted butter and rolled in sugar and cinnamon and folded like Parker House rolls, if desired.)—*Rose Hackmeier.*

SQUASH BISCUIT

One-half cup squash, boiled and mashed, ¼ cup sugar, ½ teaspoon salt, ½ cup scalded milk, ¼ yeast cake, ¼ cup butter, 2½ cups flour. Mix and stand over night, roll out in morning, cut and let raise, and bake 20 minutes.—*Vera Soderman.*

BISHOP'S BREAD

Three eggs well beaten together; sift in slowly 1 cup sugar; 1½ cups flour sifted with 1 teaspoon baking powder and a little salt; 1 small cup raisins well floured; ½ cup almonds, not blanched; a few drops vanilla. Bake in moderate oven 40 minutes.—*Mrs. D. Hunkins.*

BOSTON BROWN BREAD

One and one-half cups flour, 1½ cups yellow corn meal, 1½ cups rye or graham flour, 2½ cups sour milk and 2 tablespoons shortening. (2½ cups buttermilk is nice, in which case omit the shortening), ½ cup molasses, 1 teaspoon soda and a little salt. Steam 3 hours. This will make 5 one-pound can loaves.—*Mrs. J. P. Burns.*

BRAN BREAD

Two cups bran, 2 cups graham flour, 3 cups sweet or sour milk, 4 tablespoons sugar, ½ cup black molasses, 1 teaspoon soda dissolved in hot water, 1 teaspoon salt, ½ cup seeded raisins. Walnut meats may also be added. Bake 1½ hours in slow oven. Makes 1 loaf.—*Minnie M. Ross.*

BRAN BREAD

One egg well beaten, ½ cup brown sugar, ½ cup N. O. molasses, 2 cups sour milk, 2 cups bran; 3 cups whole wheat flour, ¾ cup chopped walnuts, 1 cup seedless raisins, 1 teaspoon salt, 1 teaspoon soda dissolved in a little hot water. Let rise 1 hour and bake 1½ hours in a slow oven. Two teaspoons baking powder and 2 cups sweet milk may be substituted for the sour milk and soda, and Roman meal for the bran, and 1 cup chopped prunes added.—*Mrs. Walter Leeds.*

BOLSA CHICA BRAN BREAD

One pint lukewarm water, or milk preferred, 1 cake compressed yeast, 1 quart flour, ½ cup lard, 1 cup brown sugar, 2 level teaspoons salt, 4 cups bran, 1 cup seeded raisins. Dissolve cake in milk and stir in flour; beat until smooth, cover and set in warm place to rise. Let rise until very light. When light, beat together lard and sugar, add with salt and bran to sponge, beat well and stir in raisins. Do not make as stiff as bread dough—make more like a batter. Put in two oiled tins, let rise ½ hour, bake in slow oven 1 hour.

CEREAL HEALTH BREAD

Ten pounds graham flour, 3 pounds cracked wheat, 2 pounds yellow corn meal, 1 pound hominy grits, 2 pounds bran. Mix all these cereals in large pan until they are properly blended together. They are then ready for use. This formula makes 18 pounds and may be blended in half portions if one does not care to have so much on hand at once.

Scald a mixing bowl or bread mixer and fill with 3 pints of lukewarm water and add the following: ¾ cup of sugar, 4 tablespoons olive oil or vegetable oil, or 2 tablespoonfuls of butter, lard or other shortening, 1 tablespoon salt, 2 cups potato yeast or 1 cake compressed yeast (if compressed yeast, dissolve in 2 cups warm water). Stir in 4 cups of Cereal Blend Health Flour, and add just enough white flour to make a batter the consistency of muffin dough. Beat hard for several minutes, then add enough white flour to make into a fairly firm loaf. Grease over, and let rise over night. In the morning, work down and let it rise again. When light, form into 1½ pound loaves and let rise to twice its size and bake in moderate oven, from 1 hour to 1¼ hours, until it is thoroughly cooked through.

Rolls made from this dough are excellent and should be rolled thin, not more than ¼ inch thick. Cut out as ordinary biscuits and bake in muffin tins, or cut in oblong lengths 3 to 4 inches long by 1 inch wide, and let rise and bake in oven from 25 to 35 minutes.

BOLSA CHICA CORN BREAD

Put 2 cups sifted corn meal and 1 cup sifted flour with 3 teaspoons baking powder in a bowl. Work in 2 tablespoons shortening and sufficient milk to make a smooth dough. Mix 1 tablespoon sugar, 1 teaspoon salt and 1 egg; beat mixture for 2 minutes, then add dough. Stir well and pour in greased pans. Bake about 25 minutes or until a golden brown.—*Mrs. McFie.*

CORN BREAD

Scald with boiling water or milk 1 cupful white corn meal, lump of butter size of half an egg, and a teaspoon of salt. When this mixture is cool, beat together 2 or 3 eggs until very light, and add to the above; add 1 tablespoon of flour into which has been mixed a teaspoon of baking powder. Add enough milk to make a batter, pour into hot buttered pans and cook in hot oven.—*Mrs. Sydney Wailes.*

CORN BREAD

One cup white flour; ¾ cup corn meal; 1 cup sweet milk; 2 eggs; 2 tablespoons maple syrup or molasses; 2 tablespoons lard; 1¾ teaspoons baking powder; 1 teaspoon salt. Mix all thoroughly, divide into 2 pie pans and bake in a moderate oven,—*Gottleib Masic, Chef.*

CORN BREAD

Two cups corn meal, 1 teaspoon salt, 1 teaspoon sugar, 1 tablespoon lard, 2 eggs, 2 teaspoons baking powder. Scald meal and stir in 1 cup milk. Beat eggs separately, add baking powder just before putting into oven.—*Lou Winder Allen.*

CORN BREAD

One and one-half cups corn meal, 1 cup flour, ½ cup molasses, 1 teaspoon soda, sweet or sour milk enough to mix. Pour in pan and bake 15 minutes.—*Mrs. B. O. Bruce.*

SPIDER CORN BREAD

Three-quarters of a cup of corn meal and flour enough to fill the cup; 1 tablespoon sugar; ½ teaspoon salt; ½ teaspoon soda; 1 egg well beaten; ½ cup sweet milk; ½ cup sour milk; 1 tablespoon melted butter. Put into a spider, pour ½ cup sweet milk over the top, and bake about 20 minutes in a hot oven.—*Mrs. J. P. Chandler.*

VIRGINIA CORN BREAD

One pint milk, when it begins to boil add salt, 1 small teaspoon sugar, and 1 cup sifted corn meal (if the meal is wet it will not lump). Let boil up once, take from the fire, add 3 unbeaten egg yolks and a small piece of butter. Stir well. Beat the whites stiff and add last. Pour into a buttered pudding dish, bake in a moderate oven and serve from the same dish, with a spoon.—*Mrs. Waller Taylor.*

HEALTH CORN BREAD

Two cups corn meal, 1 quart boiling water. Stir meal into the water in a double boiler and cook 2 hours. In a dripping pan put 8 or 10 slices of bacon and cook until crisp. Mash the bacon fine and put with the fat into the mush. Then add ½ pint of thick cream and 6 beaten eggs and salt to taste. Bake slowly about 30 minutes in oven so no crust will form.—*Melissa McFadden.*

SOFT CORN BREAD WITH RICE

One-half cup corn meal sifted, ½ cup flour, 1 cup boiled rice, 1½ pints milk heated, 1 teaspoonful salt, 1 heaping teaspoonful baking powder, 1 tablespoonful butter. Scald corn meal with 1 pint hot milk and cook. Add rice and melted butter and a little milk. Sift salt and baking powder with flour and add to mixture; also eggs beaten and lastly rest of warm milk. Bake at once in hot oven about ½ hour. —*Mrs. Robert P. McReynolds.*

SPOON BREAD

Place 3 cups milk in double boiler; when boiling add 1 cup white corn meal, ½ teaspoon salt, 1 tablespoon butter. When it thickens remove from stove. When cold add 3 eggs, beaten separately, then ½ teaspoon baking powder. Butter a baking dish (deep one) and bake about 45 minutes. Serve in same dish.—*Mrs. J. J. Mellus.*

SOUTHERN SPOON BREAD

Two cups corn meal, 2 eggs, 1½ cups of cold boiled rice, ½ teaspoon salt in meal; scald meal with 1½ cups boiling water, add rice and eggs, when cool, thin with 3 cups milk, add last 2 teaspoons of baking powder; pour in well greased deep, round, pan and bake 30 minutes. Serve with spoon.—*Mrs. Albert Crutcher.*

DATE BREAD

Two cups graham flour, 1 cup white flour, 1 cup chopped dates, ¾ cup chopped walnuts, 1½ cups sweet milk, 1 teaspoonful salt, 2 teaspoonfuls baking powder; mix flour, nuts and dates together, add other ingredients. Bake slowly in buttered pan for 1 hour.—*Mrs. John Milner.*

DATE BREAD

Three cups whole wheat flour, 1 cup white flour, 1 teaspoon salt, 6 teaspoons baking powder, 1 tablespoon brown sugar, 1 cup dates, stoned and cut in pieces; 2 tablespoons melted shortening, 1 egg, 2 cups milk; beat the egg, add to it the milk and shortening, stir in the other ingredients, bake in greased bread pans in a moderate oven.—*Mrs. L. L. McDonald.*

SOFT GINGER BREAD

One cup granulated sugar; 1 cup butter; 1 cup molasses; 3 cups flour; 3 eggs; 2 level teaspoons soda; 1 cup boiling water; ½ teaspoon each ginger, cinnamon and cloves. Rub sugar, butter and spices to a cream, add eggs one at a time, then molasses and boiling water, then the flour. Beat all well, and add the soda dissolved in a little water. Bake in muffin pans.—*Gottleib Masic, Chef.*

GRAHAM BREAD

One cup brown sugar, 2 cups sour milk, 3 cups flour, 1 teaspoon soda, level; 1 teaspoon baking powder. Let stand 15 minutes after mixing, before baking and after it has been put into bread pan; makes 2 small loaves. Bake in slow oven.—*Mrs. J. C. Page.*

BUTTERMILK GRAHAM BREAD

Two cups buttermilk, 2 teaspoons soda, 1 tablespoon melted butter, ½ cup maple syrup, 3 cups graham flour. Bake very slowly.—*Mrs. J. P. Burns.*

NUT BREAD

Two cups of graham flour, 1 cup white flour, 1 cup chopped nuts, 2 cups sour milk, 1 teaspoon soda, ½ cup sugar, 1 egg, 1 teaspoon salt; bake 1 hour in slow oven.—*Louise S. Holterhoff.*

STEAMED GRAHAM BREAD

Two cups graham flour, 2 cups bran flour, ¾ cup molasses, 1 cup raisins, 2½ cups sour milk, 1 teaspoon baking soda, 1 teaspoon salt; steam 3 hours. Dry out in hot oven for 5 minutes.—*Mrs. Howard Huntington.*

NUT BREAD

Two cups of graham flour, 2 cups white flour, 2 cups milk, 1 cup walnuts, chopped fine, 4 teaspoons baking powder, 1 teaspoon salt, ½ cup white sugar, ½ cup molasses. Mix and let stand ½ hour in the pan in which it is to be baked. Bake slowly. Raisins may be added.—*Mrs. S. K. Lindley.*

NUT BREAD

Two cups white flour, 2 cups graham flour, 2 tablespoons sugar, 2 cups sweet milk, 4 teaspoons baking powder, 1 teaspoon salt, 2 cups walnut meats (cut fine), 1 egg well beaten. Let stand in tins 20 minutes. Bake ¾ of an hour in slow oven. Makes 2 loaves.—*Huston Bishop Bosbyshell.*

RAISIN NUT BREAD

Three cups of flour, ¾ cups sugar, 4 teaspoons baking powder, 1 egg, 1 cup chopped nuts, half package raisins, 1 cup milk, ½ teaspoon salt. Sift dry ingredients together, beat eggs and add milk; put all together, mix well, bake in greased pan about 1 hour.—*Miss E. Usher.*

OATMEAL BREAD

Pour 2 cups boiling water over 2 cups rolled oats and let stand until lukewarm. Dissolve 1 cake yeast (compressed) and ¼ cup sugar in ½ cup lukewarm water. Add this and 1 tablespoon lard or butter to oatmeal and water. Beat well. Cover, set in warm place to raise for an hour, or until light. Add enough flour to knead well, (about 3 cups) and ½ cup finely cut English walnuts and 1 teaspoon salt. Knead, place in bowl to rise until double its bulk (about 2 hours). Mold into loaves and let rise again. Bake 45 minutes in moderate oven. Makes 2 loaves.—*Mrs. Edward Lyman.*

PULLED BREAD

Rub small cup of shortening into 2 quarts of flour, add large teaspoon of salt. At night scald 1 pint of milk; when cool add ¼ cup of sugar, 1 cake compressed yeast; pour this into the center of flour, but do not stir; in morning knead well and let rise in warm place. Then knead again; form into long loaves; let rise. Bake from 45 minutes to 1 hour. When cold pull off all crust; pull soft part of bread in long strips; put in very slow oven for 2 hours. It must be crisp and light brown when done. Always heat before serving.—*Louise S. Holterhoff.*

SCOTCH SHORT BREAD

One-half pound butter, ½ pound lard, ½ pound sugar, white of 1 egg, 1 dessert spoon sour cream, ¼ teaspoon soda, flour enough to roll out in a sheet 1 inch thick. Bake in a slow oven.—*Mrs. A. G. Wells.*

RICE BREAD

One-half cup yellow corn meal, 1 cup cooked rice, 1 teaspoon baking powder sifted with the corn meal, 2 eggs beaten stiff, 1 pint of milk, 1 teaspoon melted butter, ½ teaspoon salt. Mix all in baking dish, last add beaten eggs. Bake ¾ hour in slow oven. Serve with spoon.—*Amy C. Burkhalter.*

COFFEE CAKE

A heaping sifter of flour, ¾ pound butter, 3 eggs, 2 cups milk, ¾ cake yeast, a little salt and ½ cup sugar. Dissolve yeast in lukewarm milk with a teaspoon of sugar; let stand until risen to the top. Stir all together and beat briskly for 10 minutes, mold into any desired shape, let rise again, spread with beaten egg and butter; sprinkle with sugar, cinnamon and chopped almonds or walnuts. Bake in moderate oven.—*Mrs. S. N. Loew.*

COFFEE CAKE

Cream 2 tablespoons butter with 4 tablespoons sugar; add 2 beaten egg yolks, 1 cup sweet milk, 2 teaspoons baking powder, 1 cup flour, and lastly the beaten whites of 2 eggs. Rub 1 tablespoon butter, 2 tablespoons sugar and 1 tablespoon flour together, and sprinkle over the top before baking. Bake 20 minutes.—*Mrs. Gale Thompson, Coronado.*

CINCINNATI COFFEE BREAD

Pour 1 cup scalded milk over ⅓ cup sugar, ⅓ cup butter, ⅛ tablespoon salt. When lukewarm add 1 yeast cake dissolved in ¼ cup lukewarm water, 2 eggs and enough flour to make a stiff batter. Let rise, beat well, spread in a buttered pan. Two tablespoons sugar, 2 tablespoons butter, ¾ cup bread crumbs, 2 tablespoons chopped nuts, ¾ teaspoon cinnamon. Put in a pan and hold over fire until melted and spread over bread. Bake from 30 to 40 minutes.

QUICK COFFEE CAKE

Sugar ¾ cup; ¼ cup shortening; ¾ cup milk; 1 egg; 1½ cups flour; salt; vanilla; 1½ teaspoons baking powder; grated rind of 1 lemon. Place mixture in dripping pan and put over the top ½ cup sugar mixed with 1 tablespoon cinnamon, dot with bits of butter and bake in moderate oven 20 to 30 minutes.—*Mrs. Frank C. Sutphen.*

COFFEE CAKE

Two eggs beaten separately; 1 tablespoon sugar; 2 small cups flour; 1 teaspoon baking powder; 2 tablespoons melted butter; 1 cup milk. Add the egg whites last. Cover with browned bread crumbs, cinnamon and sugar.—*Mrs. R. L. T. Smith.*

GRIDDLE CAKES

One and one-half cups milk; 3 eggs; 2½ cups flour; pinch of salt; 5 tablespoons melted butter. Beat eggs separately (whites stiff), add milk to yolks, dry ingredients mixed, butter, and whites of eggs just before using. Fry in oil.—*Mrs. R. L. T. Smith.*

OLD-FASHIONED CINNAMON COFFEE BUN

Four cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 2 tablespoons shortening, 2 cups milk; sift together the flour, baking powder, salt and sugar 3 times. Stir in the melted shortening and milk. Add gradually, stirring thoroughly with wooden spoon until all is absorbed. Turn on to dough board, knead until smooth. Divide into buns and lay in greased pan in even rows just touching. Brush top with milk, sprinkle with coarse sugar and cinnamon and bake in moderate oven.—*Grace Wood Jess.*

HOT SWEDISH BREAKFAST CAKE

One cup granulated sugar; 1 large tablespoon butter; 1 egg; 1 cup milk; 2 cups sifted flour; ½ teaspoon lemon extract. Cream butter and sugar; add well beaten egg, milk, flour, 1 teaspoon baking powder, salt and flavoring. Pour into a hot buttered baking pan. Ice with ½ cup powdered sugar, ½ cup English walnuts broken in small pieces and ½ tablespoon melted butter. Bake in a moderate oven about 20 minutes.—*Mrs. A. L. Cheney.*

BUCKWHEAT CAKES

Two cups buckwheat; ½ cup white corn meal or flour; 1 teaspoon salt; ¼ cup molasses; ½ cake compressed yeast, soaked in ¼ cup warm water; 2 cups warm water; 1 teaspoon soda. Mix all dry ingredients but soda; add the dissolved yeast cake, molasses and water, and beat well. Let this mixture rise over night. In the morning add the soda, beat well and fry.—*Mrs. F. H. Reilley.*

HOE CAKES

One quart of corn meal, ½ tablespoon of lard, ½ teaspoon salt, moisten thoroughly with enough warm water to melt the lard. Drop on hot griddle and cook ½ hour.

KENTUCKY CORN CAKES

One cup corn meal, pour on enough boiling water to moisten and let stand until ready. Add ½ teaspoon salt, 1 teaspoon lard. When cool enough add yolk of 2 eggs beaten, 1 cup of sweet milk, 1½ teaspoon baking powder. Add beaten whites of eggs and lightly fold in. Cook on hot griddle.—*Helen N. Hastings.*

ROMAN PANCAKE

One cup whole wheat flour, ½ cup rye meal, ½ cup bran, 2 tablespoons ground flaxseed, 1 teaspoon salt, 2 eggs, 2 tablespoons baking powder. Separate the eggs, beat yolks, add milk, salt and all the ingredients, except the baking powder. Beat and let the batter rest for 1 hour, then beat in baking powder and whites of eggs, and bake on a griddle.

ONE, TWO, THREE PANCAKES

One cup flour; 2 cups milk; 3 eggs; a pinch salt. Fry very thin in lots of butter.—*Mrs. Henry Lissner.*

POTATO PANCAKES

Grate 3 large potatoes; add 1 well beaten egg, 1 teaspoon baking powder, ½ teaspoon salt, 1 tablespoon melted butter and enough flour to make a thin batter. Fry like pancakes.—*Edith Terry Preuss.*

POTATO PANCAKES

Grate 6 peeled raw potatoes and put in a fine sieve for a few moments to drain off some of the water. Add 1 grated onion, then stir in 1 cup boiling milk (potato having been put in bowl first); then work in the yolks of 3 eggs and a scant ½ cup of flour; then fold in the whites of 3 eggs not beaten very stiff. Heat 1 tablespoon lard in a frying pan and drop in kitchen spoonfuls of the mixture. Fry till bubbles come to the top of the cakes, then turn and brown the other side. Must be cooked quickly to keep them light.—*Mrs. Louis Schwarz.*

SOUR MILK HOT CAKES OR WAFFLES

At night mix well 1¼ cups flour, 1 cup sour milk, 1 teaspoon salt. In morning 1 egg well beaten, 1 tablespoon sugar, brown preferred; 1 teaspoon baking soda. Do not stir much after putting in soda.—*Mrs. Edwin Janss.*

EASY BREAKFAST CRUMPETS

Spread a rich light biscuit dough very thickly with softened (but not melted) butter, sugar and cinnamon. Roll carefully, cut in inch-wide strips, curl into snails and bake in quick oven.—*Mrs. J. R. Pinkham.*

CORN MEAL DABS

One pint of corn meal, thoroughly scalded with hot water. Rub into it a dessert-spoon of butter, 2 eggs beaten very light, a wine glass of cream or milk, and a little salt. Butter a tin pan and drop mixture from a spoon and bake in moderate oven.—*Mrs. Norman Bridge.*

FRITTER BATTER

One cup flour; 2 tablespoons sugar; ½ teaspoon salt; 2 eggs; ½ cup milk; grated rind of 1 lemon. Mix the dry ingredients and sift several times; add the beaten yolks, milk and lemon rind; then fold in the stiffly beaten whites. To be used for any kind of fruit fritters.—*Mrs. F. H. Reilley.*

MUFFINS

Two eggs, beaten separately; 1 cup milk, 1 cup flour, 2 tablespoons melted butter, 1 teaspoon baking powder and a little salt. Add the baking powder with a little flour and the whites of eggs last. Have the gem tins hot before putting in the mixture.—*Mrs. William N. Goodwin.*

BRAN MUFFINS

One cup of milk, 2 cups of bran, 1 cup of flour, 2 tablespoons melted butter, pinch of salt, 1 cup of raisins, ½ cup of molasses, 1 teaspoon soda.—*Louise S. Holterhoff.*

BLUEBERRY MUFFINS

Two eggs, 1 cup sugar, ½ cup milk, 3 cups flour, 2 teaspoons baking powder, 1 box blueberries, rolled in flour.—*Grace Wood Jess.*

BRAN MUFFINS

Bran ¾ cup; ½ cup white flour; 1 cup whole wheat flour; 1 cup milk; 1 teaspoon baking powder; 3 tablespoons melted butter; 3 tablespoons molasses; ½ cup chopped walnuts; a little salt. Bake 30 minutes in hot greased iron gem pans. Good hot or cold.—*Mrs. F. H. Reilley.*

BRAN MUFFINS
(Recipe for Eighteen Persons)

One pint milk, 2 ounces sugar, 2 ounces butter, 1 egg, ¼ ounce salt, 2 ounces Sultana raisins, 2 tablespoonfuls molasses, 1 ounce baking powder, ½ pound wheat flour, ¾ pound bran flour. Mix bran flour, wheat flour and baking powder together and set aside. Then in a bowl put sugar, butter and salt, work together until light and smooth, add to it the molasses and the milk, also the raisins. Stir well, then add the flour, mix well and divide your dough into well greased little molds. It takes about 20 minutes to bake them, in a well heated oven.—*Louis Seres, Chef.*

BRAN MUFFINS

Three-fourths cup graham flour, ¾ cup bran, ½ cup white flour, ½ heaping teaspoon baking powder, ½ teaspoon salt, ¼ cup sugar, ½ cup chopped nuts. Mix thoroughly in a bowl. Put in a small bowl 2 tablespoons oil or melted butter, add 1 cup sour milk, into which you have beaten thoroughly ½ level teaspoon soda. Add this to dry ingredients. Mix well, pour into greased pans and bake in slow oven 30 minutes.—*Mrs. William N. Goodwin.*

CHEESE MUFFINS

One cup grated cheese, 2 cups water, 1 cup flour, 1 tablespoon butter, 6 eggs, teaspoon salt. Boil cheese, butter and salt and 1 cup water until cheese is dissolved. While still boiling add the flour, stirring it in very rapidly; add remaining cup of water, little at a time, stirring until it thickens. Then take off the fire; put in the eggs, 2 at a time, stirring all the time. Bake in well-greased muffin pans in medium hot oven 40 minutes.—*Mrs. J. P. Chandler.*

DATE MUFFINS

Cream 2 tablespoons of butter with ¼ cup of sugar. Add 2 well-beaten eggs, mixed with 1 cup of milk, alternating with 2 cups of flour, in which 2 teaspoons of baking powder has been sifted. Beat mixture thoroughly, add pinch of salt and 1 cup chopped dates. Bake in quick oven.—*Grace Wood Jess.*

GRAHAM MUFFINS

One cup sour milk, 1 teaspoon soda, 2 eggs, 1 tablespoon sugar, 1 tablespoon butter, melted; a little salt, graham flour, to make quite stiff. —*Mrs. H. H. Braly.*

OATMEAL MUFFINS

Soak 2 cups rolled oats in 1½ cups thick sour milk over night. In the morning add 4 tablespoons melted fat, ¼ cup sugar, 1 egg well beaten, 1 teaspoon soda, ½ teaspoon salt and 1⅛ cups flour. Bake in gem pans in a slow oven at first, then hotter to brown well.—*Mrs. Charles Pearce.*

ORANGE ROLLS

Two cups scalded milk; 3 tablespoons butter; 2 teaspoons sugar; 1 teaspoon salt; 1 compressed yeast cake dissolved in ¼ cup lukewarm water; 3 cups flour. Add butter, sugar and salt to milk; when lukewarm add dissolved yeast cake and flour. Beat well and let rise in a warm place till light. Cut down and add enough flour to knead, about 2½ cups. Let rise again, toss on floured board, knead and roll out to ⅓ inch in thickness. Shape with biscuit cutter dipped in flour; lay a section of orange on one side, fold other side over and press the edges together. Bake till partly done and not brown; then take from oven, open each roll and insert some of the following sauce; also spread the tops with the same sauce. Sauce: 3 tablespoons powdered sugar; 1½ tablespoons orange juice; grated rind of ½ orange; 1½ tablespoons butter; mix together thoroughly. After sauce is in, return to oven and finish baking—about 5 minutes; watch them closely as the sauce mixture burns very easily if it runs down onto the pan.—*Lillian Hines.*

FRIED MUSH

Stir 3 cups white corn meal slowly into 2 quarts of boiling water and add salt to taste. Cook it in a double boiler about 3 hours, having the water constantly boiling under the mush. Stir frequently. Leave the top off a little so steam can pass off as the mush cooks. Turn into a single bread pan, let stand over night. Cut in slices and fry over a hot fire in drippings or lard, having as much fat in the pan as for frying raw potatoes, adding it as it cooks away. When a nice crisp brown on one side turn with cake turner. Serve hot.—*Mrs. W. N. Goodwin.*

BUTTER ROLLS

Sift quart of flour, ½ teaspoon salt, 3 teaspoons of baking powder together; rub in large tablespoon of cold, firm butter or lard, then add 1 well beaten egg. Mix with pint of milk. Mix as soft as possible. Roll out half an inch thick and cut with biscuit cutter. Dip in melted butter, fold each biscuit over ⅓, press down to make it adhere, then bake in quick oven for 15 minutes.—*Miss E. Usher.*

POTATO MUFFINS

Four eggs; ½ cup potato flour; 1 teaspoon yeast powder; 2 tablespoons iced water; 1 teaspoon sugar. Beat whites stiff and dry, add salt and sugar to yolks, then fold yolks into whites. Sift flour and baking powder twice, beat into egg mixture, add iced water and bake 20 minutes in a moderate oven. Makes 12 muffins. Potato flour may be purchased in small packages.—*Mrs. Frank C. Sutphen.*

CREAM ROLLS

Two cups milk, 2 cups cream, 1 cup butter, scalded together and when cool, add 1 yeast cake which has been soaked in a little warm water. Add enough sifted flour to make stiff batter. In the morning add ½ cup sugar, 3 eggs, salt, ½ teaspoon soda, mix stiff and form into rolls, then let rise and bake in quick oven.—*Helen Sutphen.*

LUNCHEON ROLLS

Two and one-half cups flour; ½ teaspoon salt; 4 tablespoons butter; 3 teaspoons baking powder; 1 egg beaten in a cup, add milk to fill the cup. Sift dry ingredients together. Work in butter with the fingers, keeping the mixture coarse; add the egg and milk. Pat ¼ inch thick, cut in rounds and brush with melted butter. Fold like Parker House rolls. Bake in a quick oven.—*Mrs. Lee Phillips.*

CORN MEAL ROLLS

One cup corn meal, 1 cup flour, 4 teaspoons baking powder, ½ teaspoon salt, 3 tablespoons bacon fat, ¾ cup milk. Mix and sift dry ingredients; rub in shortening with finger tips; add milk and mix thoroughly; roll lightly on a floured board to a thickness of ½ inch; cut with biscuit cutter, brush with milk and fold double. Bake in hot oven 15 minutes.—*Mrs. Thos. W. O'Reilly.*

STRAWBERRY MUFFIN BILTMORE

One quart of strawberries, 1 pound of sifted flour, 4 ounces butter, 1 ounce baking powder, 1 ounce powdered sugar, ½ pint milk, the peel of ½ an orange (grated) and a little salt. Make dough and cut out muffins, about 4 inches in diameter. Cook in oven from 10 to 15 minutes; while hot scoop out the center with a spoon. Butter and toast them, then fill the center with nice ripe strawberries, sprinkle sugar over, and keep very hot. Before serving lay on top of strawberries a rose made of hard sauce, as follows:

With a wooden spoon work to a cream in a bowl ¼ pound of sweet butter; add 3 ounces of thick syrup (sugar) little by little, and 2 spoonfuls of heavy cream. Beat it well until light and smooth, flavor with grated orange peel or essence of same. Lay out in little roses upon a clean pan, by using a bag with a star tube. Set in ice box until firm. —*Louis Seres, Chef.*

PARKER HOUSE ROLLS

Two egg yolks in mixing bowl, to which add 1 cup mashed potatoes (plain freshly boiled), 1 cup lukewarm milk, previously scalded, 1 cake compressed yeast dissolved in ½ cup lukewarm potato water, ½ cup sugar scant, 1½ cup sifted flour and pinch of salt. Then add 2 egg whites slightly beaten. Mix all with silver fork. Set in warm place until sponge has doubled bulk (about ½ hour) then add 2 level teaspoons salt and enough flour to make soft dough. Beat down several times. When ready knead, the more the better.—*Mrs. J. R. Pinkham.*

QUEEN OF MUFFINS

One cup flour, small; 2 level teaspoons baking powder, 1 tablespoon sugar, 1 heaping tablespoon butter, ½ teaspoon salt, ½ cup milk, 2 eggs. Cream sugar and butter, add well-beaten eggs, salt, baking powder, milk, and last, flour.—*Mrs. Barbee Hook.*

POPPY SEED ROLLS

Take 1 cup freshly made hot mashed potatoes and good cup of butter, 1 cup milk, ½ cup water in which you have boiled the potatoes, 2 or 3 whole eggs according to size and pinch of sugar and salt. Stir well, then add 1 cake compressed yeast which has been dissolved in warm milk with a little sugar; add ¾ sifter of flour well sifted, stir with wooden spoon and let rise near the stove. After it is well risen add more flour and knead well until stiff enough to roll out. Let rise again for about 2 hours and then form your rolls. Let rise again in cool place for about 1 hour. Just before the last rising spread with butter and egg yolk, sprinkle with poppy seed and bake. If made the day before using, after second rising put on ice in granite bowl and cut back when necessary.—*Mrs. L. S. Nordlinger.*

QUICK YEAST ROLLS

Scald 1 pint milk, add to it 2 tablespoons sugar and ¼ cup melted butter or fat. When lukewarm crumble into mixture 1 cake compressed yeast. Stir until evenly mixed, then add 2 well beaten eggs and 7 cups sifted flour. Beat thoroughly, cover and set in warm place to rise. When light roll into sheet, cut out with biscuit cutter, butter one side and fold over. Put in pans till light again and bake; the dough is too soft to knead. The whole can be done in 3 or 4 hours.—*Mrs. J. P. Burns.*

SNIFFLE BROD

One cup of sugar, ¼ cup of butter, ¼ cup of lard. Cream all together and add 1 egg, 2 rounding but not heaping teaspoons baking powder, 1 cup of milk, 1 cup of seeded raisins, 1¾ cups of flour (flour raisins). Sprinkle top with sugar and cinnamon very freely. Bake from 20 to 25 minutes.—*The Elite.*

ANISE ZWIEBACK FOR BABIES AND INVALIDS

Five yolks and 2 small cups of powdered sugar, beaten for ½ hour; ½ cup cold water, juice of ½ lemon, 2 cups Swansdown flour, sifted 3 times, ¼ teaspoon baking powder, and lastly a little oil of anise to taste. Then fold in the whites, bake in well buttered small, long bread pans. When thoroughly cold slice ¼ inch thick and toast hard. Will keep a long time.—*Mrs. Maurice Hellman.*

POPOVERS

Beat up 12 eggs for 5 minutes; add 2 quarts of milk a little at a time and lastly 2 pounds of hard flour; 1 tablespoonful of sugar and a pinch of salt. Bake in a medium hot oven.—*Eugene Vondersche.*

POPOVERS

Two eggs, 1 pint of milk, 2 cups of flour, a small teaspoon of salt. Break the eggs into a bowl, beat them lightly and keep adding milk while beating; takes about 5 minutes. Add the salt, then the flour all at once, and beat it smooth like cream. Bake in deep muffin pans, well buttered, and only half fill them with batter. Bake in moderate oven about ½ hour.—*Max Schneider.*

CORN PONES

One cup corn meal scalded with boiling water, ⅓ cup of milk, 1 teaspoon of shortening, 2 teaspoons baking powder. Mold with hands into a pone, and make a ridge on top in which place a small piece of butter. Bake half hour in slow oven.—*Mrs. W. D. Woolwine.*

SALLY LUNN

Two eggs beaten separately, 1 cup powdered sugar, little more than tablespoon of butter; beat sugar and butter together; add 2½ cups flour, 2 heaping teaspoons baking powder in flour, 1 teacup milk; bake.

SCOTCH SCONES

One pound flour; 2 ounces butter; ½ ounce sugar; 1 teaspoon soda; 1½ teaspoons cream of tartar; a little salt; enough milk to make a dough—not stiff—and bake on a griddle.—*Anna Hare.*

TEA STICKS

Eight ounces butter, 8 ounces flour, 8 ounces potatoes. Peel and boil potatoes and when cold press through a ricer; add to the flour the butter cut in fine pieces and rub together until butter is worked into the flour; then add the potatoes and some salt. Mix well and roll out on a well-floured board. Cut into narrow strips and spread with beaten egg and caraway seeds and bake in a hot oven for 20 minutes.—*Mrs. L. S. Nordlinger.*

CINNAMON TOAST

Cut slices of toast bread ¼ inch thick; trim off the crusts; toast until a delicate brown on both sides; brush with melted butter and sprinkle thickly with equal parts of powdered sugar and cinnamon.—*Mrs. F. H. Reilley.*

TOAST MELBA

Trim the crusts from very thin slices of sandwich bread; place them on a large wire toaster, or the bottom of a dripping pan, and dry in a very slow oven until a delicate brown. Serve with soup.—*Mrs. Michael J. Connell.*

WAFFLES

Measures level full; 1 cup sifted flour; ½ teaspoon salt; 2 teaspoons baking powder; ¾ cup milk; 1 egg; 1 tablespoon melted butter. Mix dry ingredients and sift. Beat yolk and white of egg separately and very stiff; add milk gradually to yolk, then slowly stir in dry ingredients, then shortening, and lastly, fold in the white. Bake at once in a hot greased waffle iron.—*Mrs. F. H. Reilley.*

WAFFLES

Three eggs; 2 cups milk; ½ cup butter; 3 cups flour; 2 teaspoons baking powder; 1 teaspoon salt. Mix dry ingredients, add milk and beaten egg yolks, and lastly add the stiffly beaten whites of the eggs.—*Mrs. E. L. Doheny.*

WAFFLES WITHOUT EGGS

One pint flour; 3 teaspoons baking powder; 2 teaspoons salt; enough milk to make a batter about like pancakes. Thoroughly mix and stir in ½ cup butter. Have waffle iron hot and greased.—*Mrs. Godfrey Stamm.*

SOUR MILK WAFFLES

Two cups flour; 1 tablespoon butter; 2 eggs, beaten separately; 1 cup sour milk. Just before baking, add 2 teaspoons baking powder. —*Mrs. J. F. Conroy.*

MAPLE CREAM SAUCE

One cup grated maple sugar, cover with boiling water and cook until it grows hard when dropped in boiling water. Remove from fire and beat into it the stiffly beaten whites of 2 eggs. Then add 2 tablespoons of rich cream and 1 teaspoon of vanilla, then beat vigorously until perfectly smooth. Serve with hot cakes or waffles or French toast.—*Anne W. Stimson.*

EGGS

EGGS LOS ANGELES

Poach 6 fresh eggs (French fashion is the best for this dish). Place on 6 rounds of buttered toast. Place a tablespoon Hollandaise sauce on each egg, and 3 tips of asparagus, fresh cooked or canned, on top of sauce. Sprinkle with finely chopped red or green pepper and garnish with parsley.—*Mrs. Charles Pearce.*

EGGS SIR WALTER SCOTT

Cut round a slice of bread about 3 inches thick and hollow out in center to form a cup. Toast, then fill with creamed lobster, placing a poached egg on top.—*Mrs. W. S. Hook, Jr.*

POACHED EGGS SPANISH

Poach as many eggs as necessary. Sprinkle tops with grated cheese and little melted butter and salt. Cover with same chili sauce used for enchiladas. Serve hot.—*Mrs. H. H. Cotten.*

POACHED EGGS WITH ANCHOVY

Cut and toast circles of bread; spread lightly with anchovy paste, then with a layer of ham or tongue chopped fine, seasoned well, and moisten with stock. Cover the top with whipped egg white, place a raw egg yolk in center of each. Bake in oven for 1 minute or long enough to set the egg.—*Mrs. Lee Phillips.*

EGGS PATE RELISH

Fry square pieces of bread in hot butter, until dry like toast, remove from the pan and spread liberally with pate de foies gras; then poach fresh eggs, allowing one for each square. Place eggs on the pate and serve hot with a rich poulette sauce; garnish with lemon.—*Mrs. Maurice Hellman.*

EGG BENEDICT

One poached egg, 1 piece of dry toast, 1 piece broiled ham, 1 spoonful Hollandaise sauce, 1 spoonful tomato sauce, 1 sliced truffle. Prepare as many eggs as you need, and serve hot.—*Mrs. W. T. McFie.*

POACHED EGGS A LA BISQUE

Strain tomatoes and put on to boil with 1 cup of cream, good sized lump of butter, a little flour, salt and pepper, and let it boil until it thickens. Pour mixture over poached eggs on toast.

SWEET EGGS

Eggs dropped in boiling hot maple syrup, served on rounds of toast, spread with butter, cream cheese and ground nuts.—*Anne W. Stimson.*

EGGS FLORENTINE

On base of fresh cooked, finely chopped spinach, salt and pepper to suit, place 2 poached eggs; pour cream sauce around edge of platter and serve very hot.—*Hotel Hayward.*

POACHED EGG FLORENTINE

Garnish the bottom of a dish with spinach leaves stewed in butter, lay a poached egg on the top of the spinach, coat with Mornay Sauce, sprinkle with grated cheese and place in a fierce oven to glaze.—*Joseph Boggia.*

BEAUREGARD EGGS

Boil 4 eggs hard. Separate the yolks from the whites. Put each through a ricer (or chop the whites fine and rub the yolks through a sieve). Rub together 2 tablespoons each of flour and butter in a saucepan, add 1 cup cold milk; stir until boiling; add the whites of the eggs, ½ teaspoon salt; and a dash of black pepper. Pour over 4 slices of toast, put the yolks on top, stand in the oven door a minute and serve.—*Mrs. Louis Cole.*

EGG RELISH

Allow 1 egg to each person and boil very hard, cracking while very hot; add quickly a good slice of butter and a handful of fresh (dry) bread, and work this all through a fine colander, adding salt, pepper and small handful of very finely chopped parsley. Roll into small balls while still warm, and let get cold before rolling in egg and crackers, fry in plenty of drippings, or butter until a golden brown, and serve with a rich poulette sauce, on hot plates.—*Mrs. Maurice Hellman.*

JAPANESE EGGS

Boil 6 eggs hard, remove shells, cut the eggs into halves crosswise, take out the yolks, rub them smooth, adding gradually 4 boneless sardines, salt and pepper to taste, and 2 tablespoons sardine oil. Roll the mixture into balls and put into the space from which the yolks were taken. Carefully wash some rice, boil until tender, put the rice in the bottom of individual egg dishes, then take off a little of the convex end of the whites so that the eggs will stand. Set the eggs in the rice, put in the oven for 5 minutes, cover with cream, tomato or Hollandaise sauce and serve.—*Mrs. L. S. Nordlinger.*

FLORENTINE EGGS

Boil 9 eggs hard, then neatly shell and cool them. Place 3 in white wine vinegar colored a pale green with spinach essence, 3 of them in beet vinegar (in which beets have been pickled), and the remaining three in clear white vinegar. Pickle until the eggs are colored, then take out, wipe dry and cut into halves. Remove the yolks and mash to a paste with a few tablespoons of mayonnaise, add pinch of salt and 2 tablespoons of powdered mushrooms. Add 1 small cup of English capers. Fill neatly into the eggs and decorate the tops with tiny pearl onions. Serve very cold.—*Mrs. Michael J. Connell.*

BAKED EGGS

Twelve hard boiled eggs. Mash yolks, add heaping spoon butter, teacup bread crumbs, 1½ cups milk, salt and pepper. Put egg whites in baking dish, cover with the mixture and bake 15 minutes.—*Mrs. Turner.*

EGG CROQUETTES

Three hard boiled eggs, ½ cup milk, I teaspoon melted butter, 1 even tablespoon flour. Salt and pepper to taste. Thicken milk with flour and butter. When cold stir in eggs, chopped fine. Mold, dip in beaten egg, bread or cracker crumbs and fry in very hot lard.—*Vanity Fair Tea Room.*

CREAMED EGGS

Take 6 hard boiled eggs and cut them lengthwise. While warm take the yolks out. Put yolks in bowl and grate a very little onion in it, ½ spoon butter, 1 spoon sweet cream and a pinch of salt. Mix this lightly together and then refill the eggs. For the sauce take 2 spoons butter, 2 of flour and 1 pint cream. Salt to taste and a pinch of cayenne pepper. Pour this gravy hot over the eggs. Keep eggs warm until sauce is ready.—*Mrs. Roland Bishop.*

EGGS A LA SUZETTE

For six persons take 3 large potatoes, wash very carefully, bake in the oven until well done. Prepare 2 sauces: tomato sauce well seasoned, and cream sauce. Take the potatoes, cut lengthwise, remove potatoes from shell, keeping shell intact, and mash thoroughly. Season with salt and pepper; add a large piece of butter and a little cream, then fill mashed potatoes in the shell, leaving a hollow in the center of potatoes large enough to hold a raw egg. Bake until the egg is done. Serve each ½ potato on a plate, add a spoonful of cream sauce and a spoonful of tomato sauce. After adding the cream sauce, put in the oven for 3 minutes, then add tomato sauce and send to the table immediately.—*Mrs. L. S. Nordlinger.*

EGGS ROCKELOU

Melt 2 scant tablespoons butter and add 2 tablespoons flour, stirring until smooth. Pour into this enough milk to make a rich white sauce, adding salt, pepper and a dash of cayenne. Cook a few minutes and put 1 or 2 spoonfuls sauce in a shirred egg dish, break into this an egg, cover with more sauce, sprinkle plentifully with American cheese and bake in oven until egg is set.—*Christy Payne.*

EGGS A LA MARINIERE

Drop 5 eggs very carefully into a shallow baking pan, and in the spaces made by the whites put a tablespoon of California oysters and freshly boiled shrimps, alternating until all spaces are filled. Sprinkle lightly with salt and pepper. Over this pour enough cream sauce, which is also seasoned, to moisten them. Sprinkle with grated American cheese, and small lumps of butter and put in oven. Leave until light brown and the eggs are set, then serve.—*Louise S. Macneil.*

EGGS BERTHA

Put a piece of toast into a coddled egg dish. Beat up very stiffly the white of egg and put on toast. Drop the unbroken egg yolk in center of white, sprinkle with grated cheese, a little salt and paprika. Brown a few minutes in oven and serve on same dish.—*Bertha Banderson.*

TO SERVE AT LUNCHEON

Remove skin and center of large tomato and season with salt and pepper. Place in a ramekin (with piece of bread or something to keep center open), and bake until tomato is partially cooked. Remove piece of bread and break a fresh egg into center, cover with browned, buttered bread crumbs. Cook in oven until egg is set. Serve immediately.—*Mrs. Thos. Reid McNab.*

MOLDED HAM AND EGGS

Mince some boiled ham very fine. Moisten it with white sauce and raw egg, just enough to make a consistent pack. Line individual buttered timbale molds with a thin layer of the ham paste. Break an egg into each one and set the molds in a pan of hot water, half covering them and poach in a moderate oven 8 or 10 minutes or until firm enough to stand but not very hard. Serve on a flat dish on pieces of toast with a white or Bechamel sauce and put a spoonful of the sauce on the top of each egg, letting it run over and partly mask them.—*Mrs. William N. Goodwin.*

SCRAMBLED EGGS AND HAM ON TOAST

Chop very fine some boiled ham, heat some butter in a spider, break the eggs into it, add the ham and sprinkle with pepper, scramble well together and serve on nicely buttered toast, which has been arranged on a platter.—*Mrs. L. S. Nordlinger.*

DELICATE SCRAMBLED EGGS

Use a double boiler; for each egg use 1 tablespoon cream and 1 level tablespoon butter. Stir together well, but do not beat, and keep gently scraped from the sides and bottom of the pan as it cooks; salt slightly when nearly firm.—*Mrs. F. H. Reilley.*

EGG TIMBALES

Whip 6 whole eggs and add pepper, 1 teaspoon salt, 1 teaspoon minced parsley, 20 drops onion juice, 1½ cups rich milk. Mix well and pour into buttered timbale molds. Fill ¾ full and bake 20 minutes in pan of water. Serve with the following bread sauce: One pint of milk, ½ cup bread crumbs. Add 1 whole onion, into which stick 6 cloves, cayenne, salt. Cook this mixture in double boiler 1 hour, then remove onion and add 1 tablespoon butter and whip with egg beater 1 minute. Put a tablespoon butter into a saucepan and brown ⅔ of a cup of coarse bread crumbs and sprinkle over each timbale before pouring the bread sauce over. Serve immediately.—*Mrs. Frank M. Kelsey.*

EGGS A LA STORK

Season a pint of hot cream sauce with a teaspoon each of Worcestershire sauce and mustard, a pinch of paprika and a cup of grated cheese. Cook until the cheese melts; then pour it into a hot pudding dish and break over it 6 eggs, taking care not to break the yolks. Cook on top of the stove until the eggs are well set and serve.—*Mrs. Claus Spreckels, Coronado.*

CHEESE EGGS

Three-fourths cup grated American cheese, 6 eggs, few grains paprika, 1 tablespoon butter, ¼ cup cracker crumbs, cream or rich milk to moisten, 1 teaspoon salt. Butter a baking dish or 6 ramekins, spread half of the cheese on the bottom and slip in 6 eggs, being careful not to break the yolks. Dust with salt and pepper; add the remaining cheese and the cracker crumbs; dot with bits of butter. Barely cover with cream. Set in pan of hot water and bake slowly till the eggs are set and top is brown, about 12 minutes.—*Mrs. Hugh Stewart.*

STUFFED EGGS

Six eggs, hard boiled, cut into slices; 1 cupful fine bread crumbs, well moistened with a little good gravy and a little milk or cream; ½ cup thick drawn butter, into which has been beaten the yolk of an egg; 1 small cupful minced ham, tongue, poultry, or cold halibut or salmon. Pepper and salt. Put a layer of moistened crumbs in the bottom of a buttered baking dish. Dip the sliced egg in the gravy and drawn butter and put a layer of egg on the crumbs. Sprinkle the meat over these; cover with another layer of bread crumbs and so on till the eggs are used. Sift a layer of dry bread crumbs on the top. Cover dish with a plate till contents are heated through and then remove plate and brown on top.—*Mrs. Eugene Overton.*

ARTICHOKE OMELETTE

Use only the tender leaves and bottom of artichokes. Chop very fine. Fry in olive oil. When a little brown fold in beaten eggs which have been flavored with salt. One egg and 1 artichoke to each person.—*Mrs. Secundo Guasti.*

OYSTER OMELETTE

Drain 2 dozen oysters. Have ready some hot lard and throw them in. Let fry until they begin to curl, then spread over them 4 well beaten eggs seasoned with salt and pepper and stir all together until done. Serve hot.—*Mrs. Secundo Guasti.*

POKER OMELETTE

One egg for each person and 1 for the pot. Chop ½ onion, a little parsley, green peppers, 2 heaping tablespoons butter (amount for six people), ½ can tomatoes; cook onions, parsley and peppers in butter, stirring all the time; add 2 tablespoons beaten eggs; then 2 of the tomatoes, stir; continue adding 2 of the eggs and 2 of tomato alternately until all the eggs are used, salt and pepper to taste, very slow fire.

MY FAVORITE OMELETTE

Six eggs, 1 cup butter, 1 tablespoon flour, 1 cup cold milk, ½ teaspoon salt. Put butter in granite saucepan. When melted add flour; mix well. Add milk and stir until smooth. Set aside to cool. Add salt, beat yolks of eggs lightly, whites stiff. Fold in yolks first, then whites. Bake in casserole in moderate oven 15 or 20 minutes.—*Mrs. Turner.*

STRAWBERRY OMELETTE

The whites of 7 eggs, the yolks of 5 eggs, 1 tablespoon of sugar, 1 teaspoon of flour, 1 basket of strawberries. Beat the yolks and whites of the eggs well separately, mix them very lightly with a fork, adding the sugar and flour. Pour this into a well buttered frying pan and place it in a hot oven. Allow it to cook for 5 minutes. Crush the strawberries with a little sugar and place them in the center of the omelet, and turn it over. Over the top of the omelet, put sugar flavored with vanilla. Burn the sugar with a pastry iron and serve immediately.—*Mrs. Walter Rothwell.*

ITALIAN OMELETTE

Fry 1 clove of garlic in butter; beat 4 to 6 eggs together with salt and pepper and a dash of water. Add ½ cup minced spinach; stir all together and pour into a buttered pan. Stir until nearly set and slightly brown. Turn out onto a plate, then put back to brown the other side. Good hot or cold.—*Rose Hackmeier.*

ENGLISH WALNUT OMELETTE

One pint of English walnut meats stewed tender then minced into bits with a silver knife. The yolks of seven and the whites of five eggs beaten separately, then add to the yolks 1 cup of beaten sweet cream, pinch of salt and 1 tablespoon of fine sugar. Add 1 teaspoon of pistachio essence and 12 minced maraschino cherries. Lastly add the nut meats and fold in carefully the stiff beaten whites of the eggs. Turn into an oiled omelet pan and bake. Serve immediately with green garniture.—*Mrs. Michael J. Connell.*

CHEESE

CHEESE SOUFFLE

Two tablespoons butter, 3 tablespoons flour, 1½ cups scalded milk, ½ teaspoon salt, few grains cayenne, ¼ pound cheese, grated; yolks of 3 eggs, whites of 3 eggs. Cook butter and flour together and add milk, salt, cayenne and cheese. Remove from fire and add yolks of eggs, cool mixture and fold in whites of eggs beaten to a froth. Pour into a baking dish that has been lined with boiled macaroni and place in a pan of water. Bake about 20 minutes in a slow oven. Serve with a mushroom sauce, using 2 tablespoons flour, 2 of butter, browned in pan, then add 2 cups good soup stock to teaspoon Worcestershire sauce, and cup of mushrooms, sliced. Season well with salt and pepper.—*Fanny Lovett.*

CHEESE SOUFFLE

Blend 1 heaping teaspoon flour with 1 tablespoon butter in baking dish over fire. Add gradually, while cooking, 1 cup milk. Stir until consistency of thick cream. Add the beaten yolks of 3 eggs and 1 cup grated cheese, a little salt and paprika. Fold in well beaten whites of eggs and bake in a water bath 15 or 20 minutes.—*Mrs. William N. Goodwin.*

CHEESE SOUFFLE

Butter the size of an egg, melted and mixed with a tablespoon of flour, stir over fire; add 1 pint of milk and let it boil. Remove from the fire, drop in 5 yolks of eggs, one at a time, always stirring well before putting in the next; let it cool. Add 5 tablespoons of Parmesan or grated Swiss cheese; bake 10 minutes and serve at once.—*Mrs. Maurice Hellman.*

CHEESE FONDU

One quart milk, 1 pound cheese, 3 tablespoons flour and corn-starch, mixed. Chop cheese very fine, add to cold milk and cook, stirring all the time. When melted add thickening and cook until thick. Before taking from fire break in 2 eggs and stir in quickly. Season with salt and mustard, and serve on toast or hot crackers. This serves twelve people. —*Amy C. Burkhalter.*

WELSH RABBIT A LA LOIE

Mix together in a small bowl one teaspoonful of flour, ½ teaspoonful of mustard, ½ teaspoonful of salt, two pinches of red pepper, with 2 teaspoonfuls of ale (not beer). Grate, or cut into minute pieces, a ½ pound of full cream American dairy cheese. (The best is said to be the October cheese.) Put into a blazer a fourth of a bottle of ale, and when it boils, stir in the cheese; as soon as this is melted, stir in the contents of the bowl. Boil until it begins to thicken, then stir in an eighth of an even teaspoonful of soda and instantly pour on hot buttered toast.—*Charles Ogroski.*

SOUFFLE DE FROMAGES

Two tablespoons of Neufchatel cheese; 2 tablespoons of creme Gervaise; 2 tablespoons of Cheddar cheese. Rub the cheeses to a smooth paste, by moistening with 1 wine glass of sherry wine or creme cordial mayonnaise. Add 1 cup of liquid white aspic jelly cooled, pinch of salt and paprika. When it begins to jelly beat it into ½ pint of whipped cream and lastly add the stiff beaten white of 1 egg. Turn into freezer and freeze to a soft mush then pack in individual molds and freeze solidly.—*Mrs. Michael J. Connell.*

CHEESE SOUFFLE FOR THE CHAFING DISH

One-half teaspoon salt, ¼ teaspoon paprika, pinch of mustard, 1 heaping tablespoon butter, 1 heaping tablespoon flour. Stir until smooth and add 1 cup of milk gradually and when it boils add 1 full cup soft cream cheese, grated. Stir constantly until melted, then add the well-beaten yolks of 3 eggs. Then fold in carefully the beaten whites, cover and let cook for 20 minutes without raising the lid. Cook over hot water.—*Eleanore S. Macaulay.*

CHEESE SOUFFLE

Five tablespoons grated cheese; ½ pint milk; 5 yolks of eggs; salt and pepper; 1 tablespoon corn-starch. Blend well together, at last fold in whites of eggs beaten stiff. Bake 20 minutes. Serve immediately.—*Elizabeth Rothwell.*

MACARONI RAREBIT

Boil 2 ounces of macaroni for half an hour. Drain, cover with cold water and drain again. At serving time, put a half pound of grated cheese in a saucepan, add a ½ teaspoonful of salt, a tablespoonful of tomato catsup, a teaspoonful of Worcestershire sauce, 1 egg beaten with 2 tablespoonfuls of water. Put over the fire and stir continuously until the cheese is melted. Add the macaroni and serve at once.—*Mrs. Herman W. Hellman.*

TOMATO RAREBIT

Two tablespoons butter, 2 tablespoons flour, ¾ cup milk, ¼ cup stewed and strained tomatoes (rather thick), 1/6 teaspoon soda, 1 pound cheese (cut in small pieces), 2 eggs well beaten, salt, mustard, cayenne pepper. Cook butter and flour together, add the milk, next add tomatoes (with soda) to cream sauce, then add cheese and seasoning and when cheese is thoroughly melted, add well beaten eggs; cover and let stand in chafing dish over hot water, but do not cook. Stir the eggs well into the rarebit.—*Mrs. E. S. Pauly.*

ENGLISH MONKEY

One cup cheese cut in small pieces, 2 cups bread crumbs without crusts, 1 egg and enough milk to moisten the bread, melt the cheese, beat the egg and mix with bread crumbs, stir in the pan with the cheese until thoroughly mixed and let cook a few minutes.—*Mrs. E. P. Johnson.*

CHEESE TOAST

Melt ½ tablespoon butter, ½ tablespoon flour, and stir well until blended. Then pour on gradually, stirring constantly, ½ cup milk; bring to boiling point and add ⅓ cup grated cheese. As soon as cheese has melted add the yolk of 1 egg slightly beaten. When mixture thickens add the white of 1 egg beaten until stiff. Season to taste with salt and pepper. Turn on piece of toast and garnish with 4 toast points and 4 small sprigs of parsley.

RINKTUMDITTY

One cup onions, chopped fine, 1 can tomatoes, strained, 1½ pounds cheese cut fine, ½ tablespoon mustard, 2 teaspoons Worcestershire, a little salt and red pepper, 2 small eggs, beaten. Cook the onions in butter, then add cheese, then add tomatoes and other ingredients except the eggs. When cheese is melted add the eggs and serve on thin toast.—*Mrs. Hugh Stewart.*

PIMIENTO CHEESE

One pound soft American cheese, 2 large cans pimientoes. Put cheese through grinder, mash pimientoes through sieve and stir into cheese. Beat until creamy, salt if necessary. Use for stuffing celery, for potatoes au gratin, etc.—*Mrs. L. L. McDonald.*

CHILI PEPPERS AND CHEESE

Split peppers, remove seeds, cut cheese in strips about ½ inch thick, roll peppers around cheese, dip in batter and fry in deep lard. If fresh peppers are used they should be blistered and peeled. For batter use: One cup milk, one cup flour, 1 egg, ¼ teaspoon salt. Mix salt and flour and add milk gradually to form a smooth paste. Then add the egg and beat well. Serve with a tomato sauce.

CHEESE STICKS TO SERVE WITH SALAD

One-half pound flour, ½ cup butter, whites of 3 eggs slightly beaten, ½ cup grated cheese in which salt, red pepper and mustard have been mixed. Roll out thinly, cut in strips and bake.—*Mrs. W. S. Hook, Jr.*

CHEESE STRAWS

Three tablespoons flour, 1 tablespoon grated cheese (heaping), 1 tablespoon melted butter, 1 tablespoon water, little red pepper and salt, yolk of an egg. Roll thin, cut in strips and bake 15 minutes.—*Mrs. James E. Woolwine.*

SANDWICH SOUFFLE

Place sandwiches, made with bread and butter and American cheese, on the bottom of a buttered baking dish, and cover with milk and egg (2 eggs to 1 pint of milk), sprinkle with grated cheese, and bake till set. Cut in 2 inch squares, and serve with milk.—*Mrs. Keith.*

CHEESE STRAWS

Three cups grated cheese, 2 cups flour, 1 cup butter. Make like pie dough.—*Mrs. Charles E. Farmer.*

CHEESE DREAM

Make sandwiches of buttered bread, and slices of cheese, cutting the bread about ¼ inch thick, and the cheese ⅛ inch thick. Trim off the crusts, and brown the bread richly and crisply on both sides in butter in chafing dish. Serve, placing 2 or 3 spoonfuls of highly seasoned tomato sauce round each. Of course the Dreams may be browned in a frying pan, if more convenient.—*Mrs. Michael J. Connell.*

SCALLOPED CHEESE

Four slices of bread, 2 eggs, 1 pint milk, 1 cup grated cheese, 1 teaspoon salt, ⅛ teaspoon paprika. Spread bread lightly with butter. Cut into ½ inch dice. Place in a buttered baking dish with alternate layers of cheese. Beat eggs, add milk and seasoning. Pour over bread and cheese. Let stand ½ hour. Bake in moderate oven about 30 minutes. Serve hot.—*Mrs. Etta P. Flagg.*

TOASTED SANDWICHES

Mash 1 cream cheese, moisten with French dressing enough to make it spread, add a few chopped pecan meats, put between thin slices of graham bread, trim, toast, and serve hot.—*Mrs. Reilley.*

CHEESE BALLS

Three tablespoons grated cheese, add whites of 2 eggs beaten stiff, salt and pepper to taste, form into balls and fry in deep fat.—*Mrs. H. S. McKee.*

CHEESE BALLS

One and one-half cups grated cheese (not too fresh), 1 tablespoon flour, ⅔ teaspoon baking powder. Season with salt and paprika. Add the beaten whites of 3 eggs. Put it on ice until thoroughly chilled. Roll in cracker crumbs and fry in deep fat. Serve immediately.—*Mrs. Frank King.*

NEUFCHATEL CHEESE

Neufchatel cheese mashed with 3 large tablespoons gooseberry preserves makes a delicious accompaniment for salad.—*Mrs. J. W. Montgomery.*

AUDITORIUM CHEESE

Two cakes Neufchatel cheese. Wash in cold water and mix with Crosse & Blackwell's anchovy paste, a little salt and paprika and a few chopped chives (if not obtainable, a tiny bit of finely chopped garlic). Just before serving, add a little sweet cream.—*Mrs. W. S. Hook, Jr.*

TOASTED CHEESE ROLLS FOR SALAD

Butter thin slices of bread with a paste of grated cheese mixed with cream and a little pepper. Roll up and fasten with a toothpick, dip in melted butter and toast before serving.—*Caroline Tuckey.*

GARLIC CHEESE

Two cakes Neufchatel cheese, 4 cloves garlic, grated very fine, ½ teaspoon anchovy paste, 1 tablespoon whipped cream. Mix together thoroughly and whip until creamy. Add a little paprika and salt.—*Mrs. Michael J. Connell.*

CHEESE SCONES

Sift together 2 cups flour, 3 level teaspoons baking powder, 1 level teaspoon salt. Work in 2 tablespoons shortening, add 1½ cups milk, then 1 cup grated cheese. Drop by spoon in well greased pan. Bake in quick oven.—*Mrs. Edward McKee.*

CHEESE TOAST

Butter and spread with cheese, slices of whole wheat bread. Toast in oven until cheese is melted. Cut hard boiled eggs in half and place each side of toast. Pour over this a cream sauce. Garnish with crisp bacon.—*Mrs. Edward McKee.*

SANDWICHES

To make dainty sandwiches, the butter should always be creamed before trying to spread it, and butter or the pastes used should be spread on the loaf, and then cut. Sandwiches should be covered with a napkin, and put in the ice box before using.

DATE AND NUT SANDWICHES

Wash thoroughly and stone 1 pound dates, ½ pound shelled English walnuts, ¼ pound butter. Mix dates and nuts and put them twice through the food grinder, cream the butter, and thoroughly blend with the date mixture. Use between thin slices of entire wheat bread.

RUSSIAN SANDWICHES

Spread thin Boston brown bread, one slice with Neufchatel cheese made into a paste with cream, and the other with minced pimientos moistened with mayonnaise. Put together with a lettuce leaf between.

PIMIENTO CHEESE SANDWICHES

Mash a pimiento cheese and rub it to a paste with cream, spread on white bread.

SWEETBREAD SANDWICHES

One tablespoon minced boiled truffles, 2 tablespoons minced cold chicken, 2 tablespoons minced cooked sweetbreads, mix with well seasoned mayonnaise to the proper consistency to spread. Use 1 slice white bread and 1 of entire wheat bread.

BAKED SANDWICHES

Mince the breast of cold boiled chicken, add a little minced celery and just enough well seasoned, boiled salad dressing to hold it together. Roll the size of a pencil, cover with a biscuit dough rolled thin. Pinch the ends tightly shut and bake in a quick oven.

ANCHOVY SANDWICHES

Make a paste of equal parts anchovy paste and sweet butter, and spread on thin slices of cracked wheat bread. Good with cocktails.

BISCUIT SANDWICHES

Roll biscuit dough very thin, brush with melted butter, place another layer on top, and bake in a quick oven. Pull apart and spread with the following mixture: 1 cup each minced cold chicken and tongue, moistened with mayonnaise which has been seasoned with ½ teaspoon celery salt.

APPLE SALAD SANDWICH

Chop 2 apples, 2 stalks celery and 1 sweet pepper, add a little boiled dressing and place between lightly buttered slices of white bread.—*Mrs. Thos. W. O'Reilly.*

TUNA SANDWICHES

Mash a small can of tuna to a paste, moisten with mayonnaise and a little Millar's chili sauce. Use white bread.

STRIPED SANDWICHES

Spread entire wheat bread with the date and nut mixture, spread white bread with Neufchatel cheese rubbed to a paste with cream, paprika and salt to taste. Place the slices of brown and white bread on top of each other, having 3 of the brown and 2 of the white. Put in the ice box, with a light weight on top, until firm, then slice in ¼ inch slices.

CUCUMBER SANDWICHES

Chop a cucumber very fine and drain off the juice. Season with onion juice and paprika, and add enough mayonnaise to make it the right consistency to spread. Use white bread lightly buttered, and keep in the ice box until serving time.

TEA SANDWICHES

Rub 1 teaspoon dry mustard into 4 tablespoons butter, add the yolks of 5 hard boiled eggs rubbed through a sieve, 3 boned anchovies, 1 teaspoon capers, 2 gherkins chopped fine. Spread between thin slices of graham bread.

EAST INDIA SANDWICHES

Press the yolks of hard boiled eggs through a sieve, mix with Bengal Chutney until the proper consistency to spread, season with salt. Spread the mixture on thin slices of buttered bread, sprinkle with finely chopped egg whites, and cover with another thin slice of bread and butter. Remove the crusts and cut in desired shapes.

BENGAL SANDWICH

Six hard boiled yolks, 2 ounces butter, 1 tablespoon curry powder, 1 tablespoon Tarragon vinegar, 2 tablespoons bread crumbs, 1 teaspoon anchovy essence, season with little salt, spread between slices of brown bread, trim and cut in finger strips, serve with cress, or serve on hot toast with the whites chopped fine and used as a border.—*Los Angeles Country Club.*

CARROT SANDWICH

One cup blanched walnuts mashed fine, mixed with soft butter, spread on thin slices of rye bread, put very thinly sliced carrot between bread; clean carrots, put in cold water two hours before ready to use.—*Louise S. Holterhoff.*

TOASTED CHEESE SANDWICH

Remove crusts from slices of bread and then butter the slices thinly. Spread 1 slice with finely minced ham and place over this a slice of American cheese sprinkled with cayenne pepper and salt, then add another slice of bread, more cheese, properly seasoned, and finally a third slice of bread. Toast these under a gas broiler and when the cheese is melted, cut diagonally, making triangular sandwiches.

CHICKEN AND ALMOND SANDWICH

Mix ½ cup blanched chopped almonds and ½ cupful of diced cold chicken and moisten with 4 tablespoons cream, season with salt and pepper and spread between slices of bread.—*Mrs. H. S. McKee.*

FRIED SWISS CHEESE SANDWICH

Beat an egg slightly, add it to 1 quart of milk, season with a pinch of salt, cut slices of bread rather thick, removing crusts. Dip a slice into the milk mixture, removing with pancake turner. Place on bread thin slices of Swiss cheese, add another slice of dipped bread for top. Repeat until you have the required number of sandwiches. Fry on both sides in frying pan with melted butter.—*Mrs. C. C. Perkins.*

GINGER AND WHIPPED CREAM SANDWICH

Use the preserved Chinese ginger which comes in pots. Chop it fine and if desired add same quantity of pecan meats chopped fine. Moisten generously with whipped cream and spread on white sandwich bread.—*Mrs. J. R. Pinkham.*

HORSERADISH SANDWICH

Six tablespoons butter creamed, add 4 tablespoons horseradish, 1 teaspoon lemon juice, ½ teaspoon salt, few drops tabasco, mix into paste. Will make 24 sandwiches.

MINT SANDWICH

Break into small bits some large sprays of fresh mint (about six) and pour over them ½ cup boiling water. Let this stand on back of stove for about ½ hour, when 3 tablespoons of gelatine soaked in as much cold water should be added. Strain and stand aside to cool. Then add 1½ cups stiffly whipped cream and spread on thin slices of brown bread and serve at once.—*Mrs. W. S. Hook, Jr.*

SANDWICHES

One small onion, 9 olives, 1 green pepper, 1 chow-chow pickle, 1 cup grated cheese, chop all together finely, add enough mustard dressing from the chow-chow to form a paste, spread thinly on bread.

WATERCRESS SANDWICH

Chop very finely several sprays of watercress. Mix with butter which has been softened and creamed. Spread sparingly on two thinly sliced pieces of bread, place slices together and trim crusts.—*Mrs. Russel Taylor.*

TO SERVE WITH SALAD

Make a thin sandwich of bread and cheese and a couple of very thin slices of partially cooked bacon. Toast quickly on both sides, and cut into small strips and serve crisp.—*Mrs. Thos. Reid McNab.*

WATERCRESS SANDWICHES

Equal parts finely chopped watercress and well seasoned mayonnaise, mix and spread between thin slices of white bread.

CREAM CHEESE SANDWICHES

Mash a cream cheese, add 2½ tablespoons peanut butter, season highly with salt and paprika, add cream if not soft enough to spread. Use one slice of white bread and one of graham bread for each sandwich. Trim and shape.

CAVIAR SANDWICHES

Butter thin slices of rye bread very lightly, spread with caviar which has been seasoned with lemon juice and a bit of grated onion.

TARTARE SANDWICHES

Mince 1 tablespoon each chives, capers, gherkins and tarragon leaves, add 1 teaspoon each lemon juice and tarragon vinegar, ½ teaspoon each French mustard and paprika, 2 tablespoons creamed butter. Blend all together and use on whole wheat bread.

PECAN SANDWICHES

Mash 1 cream cheese, add an equal amount of minced pecan meats, season with salt, paprika and a suspicion of cayenne, moisten with cream until of the proper consistency to spread. Use graham bread.

SANDWICH FILLING

Marinate 1 cupful cooked roe in 2 tablespoonfuls olive oil and 2 tablespoonfuls lemon juice for ½ hour. Drain and add salt and pepper to taste, about 1 dozen pimiento olives, minced fine, and 1½ tablespoonfuls mayonnaise. Spread on thin slices of rye or graham bread.—*Fish and Game Commission.*

BEVERAGES

TEA PUNCH

One quart tea, 1 pound sugar, juice of 6 lemons, juice of 2 oranges, 1 lemon sliced. Make the tea as usual, add sugar and juices, cracked ice and water as needed. Serve with thin slice of lemon on top.—*Mrs. B. O. Bruce.*

RUSSIAN KUMYSS

Four quarts milk, 2 quarts water, ½ teacup sugar, ¼ cake compressed yeast soaked in a littlet water, 6 champagne bottles. Mix thoroughly and let stand an hour before bottling. Use No. 8 corks and tie down securely. It will be ready for use in three days. Keep during this time in a moderately cool place. Then put in refrigerator.—*Mrs. Le Moyne Wills.*

CAFE DIABLE

For 10 persons, 4 ponies of Kirschwasser, 3 ponies brandy, 3 ponies curacao or Chartreuse, 10 lumps sugar, peeling of ½ an orange, peeling of 1 lemon, 10 cloves, ½ teaspoonful cinnamon, 10 demi tasse of strong coffee. Put all into a chafing dish and let boil adding the coffee last. Serve in demi tasse boiling hot and serve sugar with same for those who prefer it sweeter.—*A. W. Stimson.*

EGG NOG (OLD MARYLAND RECIPE)

One pint milk, 1 pint cream, 12 eggs, 2 cups granulated sugar, 1 pint best French brandy, 2 teaspoons grated nutmeg. Beat sugar and yolks of eggs very light. Add milk and cream, then the brandy and last the well beaten whites of the eggs. This will keep for several weeks if set in a cool place and additional whites of eggs can be stirred in as it is used.

ICED COCOA

One-fourth cup cocoa, ½ cup sugar, ¾ cup boiling water, speck of salt, mix cocoa and sugar, add enough water to make a smooth paste, add boiling water and stir and boil for five minutes. Stir in salt, cool, when ready to serve put into each tall glass 2 tablespoons cracked ice, add 2 tablespoons of syrup. Fill glass with milk. Top with a spoonful of whipped cream and dusting of nutmeg.—*Mrs. L. L. McDonald.*

MINT PUNCH

Chop and pound 1 dozen large sprigs of mint, add ½ cup of powdered sugar and juice of 2 lemons. Let stand 2 hours stirring occasionally; make a syrup of ½ cup powdered sugar, 1 pint water, 2 lemons sliced, 6 or 7 sprigs mint. Chill, add to the lemon and mint with shaved ice and 2 bottles ginger ale.—*Helen N. Hastings.*

COFFEE

Allow 1 tablespoon of coffee to each person. Place coffee in the pot and pour boiling water over it in the proportion of ¾ of a pint to each tablespoonful. The instant it boils take the pot off, uncover and let it stand a minute or two, then cover, put it back on the fire and boil again. Let it stand for five minutes to settle, and serve.—*Mrs. Michael J. Connell.*

BOILED COFFEE

Two cupfuls of coffee, two eggs, two cups of cold water, twelve cups of boiled water, break and beat eggs slightly. Dilute with one-half the cold water, add crushed shells and mix with the coffee. Place in coffee pot, pour on boiling water and stir thoroughly. Boil 3 minutes. The spout of the pot should be covered or stuffed with paper to prevent the escape of the aroma. Stir and pour some in a cup to remove collection of grounds from spout. Return to coffee pot and repeat. Add remaining cold water and place on the back of the range for ten minutes, then serve.—*Mrs. Eugene McLaughlin.*

DRIP COFFEE

Take 1 cup coffee finely ground, 6 cups boiling water. Place coffee in strainer of the coffee pot and place on the range. Add boiling water at intervals of from five to ten minutes and allow it to filter. Cover the pot between each interval. This should take at least thirty minutes. —*Mrs. Eugene McLaughlin.*

CAFE HORTENSE

Take iced tea glasses. Fill ¾ full of cold coffee, add large tablespoon of ice cream. Sweetened whipped cream may be added if desired.

CHOCOLATE

Take an ounce or two rounded tablespoons of powdered chocolate. Grate the chocolate, add 2 tablespoons of water and dissolve over hot water. Mash to a smooth paste. Scald 2 cups milk and sweeten, add it to the chocolate a little at a time, stirring all the time. Place in a double boiler with the remainder of the milk and cook for several minutes. With a Dover beater, beat until smooth and it thickens a little. A few drops of vanilla may be added or a very little cinnamon.

PINEAPPLE ICE WITH GINGER ALE

Place two quarts of pineapple ice in a punch bowl. Pour ginger ale over and serve immediately.

BREAKFAST COCOA

Scald 2 cups of milk. Mix 1½ tablespoons prepared cocoa, 2 tablespoons sugar, and a very little salt, dilute it with ½ cup boiling water to make a smooth paste, then add remaining water and boil 5 minutes, turn this into the scalded milk and beat two minutes, using egg-beater, and serve.

FRUIT PUNCH

Make a syrup by boiling 1 cup water and 2 cups sugar 10 minutes, add 1 cup cold tea, 2 cups strawberry juice, juice of 5 lemons, juice of 5 oranges, 1 large can grated pineapple. Let stand 30 minutes, then strain. Add ice water to make 1½ gallon. Add 1 cup Maraschino cherries and 1 quart Apollinaris. Serve in a punch bowl, with a large piece of ice.

FRUIT PUNCH

Pour 1 cup hot tea over 1 cup sugar. Soon as dissolved add ¾ cup orange juice, ⅓ cup lemon juice. Strain into punch bowl on a large piece of ice. Just before serving add 1 pint ginger ale, and 1 pint Apollinaris and a few slices of orange.

FRUIT PUNCH

Mix the juice of 9 oranges, 6 lemons, 1 cup grated pineapple, 1 cup raspberry syrup and 1¼ cups strong tea. Then add a syrup made by boiling 1¼ cups sugar and 1 cup hot water 15 minutes. Turn into a punch bowl over a large piece of ice and just before serving add 1 quart Apollinaris.

MINT PUNCH

Make a syrup by boiling 1 pint of water and 2 cups sugar 20 minutes. Add 12 sprigs of fresh mint to 1½ cups boiling water, let stand 5 minutes, strain and add to syrup, add 1 cup strawberry juice, 1 cup orange juice and the juice of 8 lemons. Cool and pour into a punch bowl, over a large piece of ice and dilute with water. Garnish with a few sprigs of fresh mint and whole strawberries.

LEMONADE

Make a syrup by boiling 1 cup of sugar and 1 pint water 12 minutes. Add ⅓ cup lemon juice, cool, and add ice water to suit taste.

ORANGEADE

Make a syrup as for lemonade. Sweeten orange juice with the syrup, and dilute by pouring over crushed ice.

CANDY

BUTTER SCOTCH

One cup sugar, ¼ cup molasses, 1 tablespoon vinegar, 2 tablespoons boiling water, ½ cup butter. Boil ingredients together until the mixture turns brittle in cold water. Turn into a well buttered pan, and cut in squares while warm.—*Mrs. Henry Lissner.*

CREAM CARAMELS

Boil 3 cups of sugar, with 1 teaspoon of vanilla extract and 1 cupful sweet cream. When it begins to boil add ¼ of a teaspoonful of cream of tartar, and fresh butter, size of an egg. When it makes a soft ball in ice cold water, remove immediately, pour in flat buttered pans and do not stir until cold. Cut in blocks. If cooked too long it will sugar. Must be watched carefully and stirred while cooking, but not after it is done.—*Mrs. Maurice Hellman.*

CHOCOLATE CREAMS

One cup sugar, ½ pound or 1 cup chocolate, 1 cup milk, ¾ cup Karo syrup. When it comes to a boil, add 2 tablespoons butter. Cook until hard. Add plenty of vanilla.—*Mrs. Henry Lissner.*

CHOCOLATE CARAMELS

One cup of sweet, rich cream, 1 cup of brown sugar, 1 cup of white sugar, 7 tablespoons of vanilla chocolate, 1 tablespoon of corn-starch, stirred into the cream, 1 tablespoon of butter, vanilla flavoring, soda the size of a pea, stirred into the cream. Boil all the ingredients except the chocolate and vanilla extract, half an hour, stirring to prevent burning. Reserve half of the cream and wet the chocolate in it, adding a very little water if necessary. Draw the saucepan to the side of the range and stir this in well, put back on the fire and boil 10 minutes longer, quite fast, stirring constantly. When it makes a hard glossy coat on the spoon, it is done. Add the vanilla after taking it from the range. Turn into shallow dishes, well buttered, when cold enough to retain the impression of the knife, cut into squares.—*Mrs. Maurice Hellman.*

COCOANUT KISSES

Whites of 2 eggs, 1 cup cocoanut, ½ cup sugar, 1 teaspoonful vanilla, 3 tablespoonfuls flour. Make into little balls, bake on greased paper until a pretty brown.

DATE CONFECTIONS

Four egg whites, 2 cups sugar, 1 cup dates chopped, 1 cup nuts. Beat whites of eggs very stiff. Add sugar gradually. Then add dates and nuts. Drop on greased pan. Bake in a very cool oven.—*Mrs. W. T. McFie.*

DIVINITY FUDGE

Two and one-half cups white sugar, ½ cup water, ½ cup Karo corn syrup, whites of 2 eggs, 1 cup broken walnut meats. Mix sugar with corn syrup and water, beat whites of eggs in mixing bowl. Boil sugar until it spins thread (about 7 minutes). Pour on whites of eggs slowly, beating continually until nearly stiff. Add nuts, spread on flat tin. When cool cut in squares.

FUDGE

Two cups sugar, ¾ cup cream (or use half milk), 2 full squares unsweetened chocolate, scant ¼ teaspoon salt, 2 tablespoons light corn syrup. Put all in a pan and boil, with very little stirring, until when tried in cold water a soft ball is formed. Add 1 teaspoon vanilla, beat until creamy, then pour into buttered pans.—*Mrs. Dudley Fulton.*

FUDGE

Two cups sugar, 2 squares chocolate, ⅔ cup milk, 1 teaspoon vanilla, 1 tablespoon butter. Melt butter in saucepan, add sugar and milk, heat to boiling point, then add chocolate and stir constantly until chocolate is melted. Boil 13 minutes, remove from fire, add vanilla and beat until it begins to sugar round the edges. Pour into buttered dish to cool.—*Mrs. Henry Lissner.*

ORANGE STRAWS

Soak orange skins in luke-warm water for an hour or longer, scrape out all the soft pulp, cut into narrow strips a quarter of an inch wide, boil these hard in clear water until very soft, enough to be almost transparent, drain in colander. Make a syrup of a cup of granulated sugar and enough boiling water to dissolve the sugar. When thoroughly boiled and clear, cook a few straws at a time in the syrup for about 5 minutes. Have granulated sugar in a large platter, in which roll the straws; when they have absorbed all the sugar they can, put them on another plate to dry. These are nice served with sugared nuts and candied fruits.—*Mrs. Maurice Hellman.*

ORANGE PEEL CANDY

Cut peels in long slices and soak in fresh cold water three or four days, changing the water every day to take the bitter taste away. Drain them and put them to boil with water and powdered sugar (twice as much sugar as water) until they commence to candy or get "pully." Then take each piece out on a fork and roll it in granulated sugar until both sides are covered with the sugar.—*Mrs. Maurice Hellman.*

NUT CREAM CANDY

One and one-half cups white sugar, ½ cup butter, ½ cup cream or diluted condensed milk, ⅓ cup corn syrup, 1 pinch cream of tartar. Cook very slowly, stirring constantly and when about half done pour into it another ½ cup cream. Flavor with vanilla. Pour over nuts spread in a pan.—*Mrs. W. T. McArthur.*

FRUIT CHEESE

Put through the food chopper the following: 1 pound washed and stoned dates, 1 pound seeded raisins, 1 pound figs, ½ pound pinon nuts, ¼ pound blanched almonds, ½ pound pecans, ½ pound brazil nuts, ½ pound blanched walnuts. Mix well as they go through the chopper and with the hands afterward. Pack firmly in jelly glasses and keep in a cool place. May be made into tiny balls and dipped into melted sweet chocolate, or cut in cubes and rolled in powdered sugar, for sweetmeats. Or it may be sliced thin and put between entire wheat bread and butter for sandwiches.—*Mrs. F. H. Reilley.*

CANDIED GRAPEFRUIT

After using the inside of the grapefruit, cut the rind into narrow strips, cover with cold water and boil 20 minutes; pour off the water, cover again with cold water and boil 20 minutes and again the third time. Then take 1 cup of sugar to 1 grapefruit and pour over it 3 tablespoons water and put on stove to cook. When the sugar is well dissolved, put in the grapefruit and cook until it absorbs the syrup, or as long as you can without scorching. It will be about 12 to 15 minutes. Lift the pieces of rind out carefully and roll in granulated sugar and lay on paper to dry and cool.—*Mrs. Arthur S. Stilson.*

ORANGE STRIPS

Quarter 4 oranges, then cut into strips, place the strips in cold water and boil for 15 minutes. Repeat the above 3 times. Take 2 cups sugar, 1 cup water and boil until syrup is stringy, then add strips and boil until syrup is nearly gone. Pour out in plates. Roll each strip in sugar.—*Mrs. John Milner.*

PANOCHE

Two cups brown sugar, ¾ cup cream (can use half milk), scant ¼ teaspoon salt, 2 tablespoons light corn syrup. Put all in a pan and boil with very little stirring, until a soft ball is formed. Add 1 teaspoon vanilla and chopped nuts, if desired, beat till creamy and pour into buttered pans.—*Mrs. Dudley Fulton.*

PEANUT BRITTLE

Two cups granulated sugar, 1 cup chopped peanuts, put sugar into iron pan over the fire and stir constantly until thoroughly melted. Have pans buttered and slightly warmed. Stir nuts in and pour into pans, a thin layer in each pan. Break when cool.—*Mrs. W. D. Cook.*

CANDIED POP CORN

Put into an iron kettle 1 tablespoon butter, 3 tablespoonfuls water, 1 teacupful white pulverized sugar. Boil until ready to candy, then drop in 3 quarts nicely popped corn, stir briskly until candy is evenly distributed over the corn. Take the kettle from the fire, stir until it is cooled a little and you have each grain separate and crystallized with sugar, taking care that the corn does not burn. Nuts of any kind can be prepared in the same way.

PEANUT CANDY

Boil 1 cup sugar and 1 tablespoon water, stirring constantly until it will harden in cold water, then stir in cupful shelled peanuts.

WALNUT CREAM

One cup white sugar, melt in a frying pan. Two cups white sugar; ½ cup sweet milk; piece of butter; cook and stir while cooking. Pour melted sugar into milk mixture, cook until a drop in water forms ball. Add walnuts, and a little vanilla. Place on platter and beat until thick.—*Mrs. Henry Lissner.*

SUGARED WALNUTS

One cup sugar and ½ cup water boiled together until it threads. White of 1 egg beaten very stiff; pour sugar in egg and beat hard. Add ½ teaspon vanilla; pour over walnuts.—*Mrs. Henry Stewart McKee.*

SUGARED NUTS

One cup blanched walnuts; 1 cup sugar; ½ cup water. Boil sugar and water until it spins a thread, stir in walnuts till they sugar. To blanch walnuts, pour over them boiling water and let remain 5 minutes, then remove the skins.—*Isabel Lacy.*

PICKLING AND PRESERVING

BRANDIED PEACHES

Allow 1 pound of sugar to each pound of fruit; put sugar on with just enough water to dissolve it. Boil syrup until it will spin a thread, then add peaches to the syrup. Cook peaches until they can be pierced with a fork. Fill jars with fruit and pour in hot syrup, leaving room for 4 tablespoons brandy to each quart jar. Pour in brandy last and seal. Cling peaches preferable.—*Mrs. B. L. Harding.*

CURRANT BAR-LE-DUC

Clean and pick over ripe currants, detaching them from the stems. To each pound of fruit allow 1 pound of sugar. Pour the sugar on the currants. Set them in a cool place over night. Next morning turn the berries into a colander carefully, so as not to break them and let the juice drip from them. If the mixture is too thick to flow freely, add a little water. Put the syrup over the fire and cook steadily for ½ an hour. Drop in the currants and cook slowly for 15 minutes. Put up in jelly glasses or small jars. This is nearly as good as the imported bar-le-duc, and is better at the end of a few months than when first made.

TOMATO CATSUP

Peel 30 large tomatoes. Put through meat grinder, 3 or 4 large onions, 3 or 4 large green peppers, 4 stalks celery; 1 dessert spoon nutmeg, 1 dessert spoon cinnamon, 1 dessert spoon cloves, 1 dessert spoon allspice, 2 tablespoons salt, 1 cup vinegar, dash cayenne. Mix spices to paste with a little vinegar. Boil about 1½ hours. When cooked add 1 teaspoon Ben Hur red fruit coloring liquid.—*Mrs. Henry Lissner.*

TOMATO CATSUP

One gallon tomatoes, strained through colander; 6 tablespoons salt, 3 tablespoons black pepper, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 tablespoons allspice, 1½ pints vinegar. Boil down one-half. Peck of tomatoes boiled and strained will make 1 gallon.—*Sara Jane Smith.*

TOMATO CATSUP

Twelve pounds of ripe tomatoes, 6 large onions. Cook until soft enough to press through sieve. Take the juice and add a pint of vinegar, pint of sugar, 2 tablespoons ground cinnamon, 2 of whole cloves, cayenne pepper, salt to taste. Boil about 3 hours.—*Mrs. Charles E. Farmer.*

RAW TOMATO CATSUP

One-half peck ripe tomatoes, chopped; 1 cup fresh grated horse radish; 3 red peppers, chopped; 3 bunches celery, chopped; ½ cup black mustard seed; ½ cup white mustard seed; 2 cups brown sugar; 6 onions, chopped; 1 teaspoon cinnamon; ½ cup salt; 1 quart cider vinegar. Grind all together, mix very well and bottle.—*M. Josephine C. Rogers.*

TOMATO CHUTNEY

To 4 cans of tomatoes add 12 sliced onions, in a stew pan. Mash tomatoes well before beginning to boil. Then let onions and tomatoes boil for ½ an hour. Then add 1 dessert spoon of cayenne, 1 tablespoon allspice and 1 dessert spoon of cinnamon, mace, 2 tablespoons salt, 2 cups chopped raisins. Boil together slowly for several hours until it thickens, then put in small jars.—*Mrs. George S. Patton.*

INDIAN CHUTNEY

Apricots or peaches, 4 pounds; sugar, 2 pounds; vinegar, 2 quarts; Sultana raisins, 1½ pounds; white mustard seed, 4 ounces; garlic, 1 ounce; salt, 4 ounces; dried chilis, ½ ounce; preserved ginger, 1 pound. Part peaches and part apples may be used. Peel the fruit, cut into convenient sized pieces, boil a short time in 1 quart of vinegar and cool. Boil the sugar in the other quart of the vinegar until it becomes a good syrup, then cool. Pour syrup into fruit and add the other ingredients. Raisins, garlic, chili peppers to be ground fine together. Mix with the mustard seed and salt and boil all together about 20 minutes, stirring all the time. Ginger should be cut into small cubes or narrow strips, and added with its syrup to the mixture and boiled. Bottle and expose in the sun a day or two—the longer it is kept the better it becomes.—*Mrs. Charles Forman.*

BENGAL MANGO CHUTNEY

One and a half pints moist butter, ¾ pound salt, ¼ pound of garlic, ¼ pound of onions, 2 ounces of ginger, ¼ pound of dried chilis, ¾ pound of white mustard seed, 1½ pound of stoned raisins, 3 pints of vinegar, 30 large unripe sour apples. The sugar must be made into a syrup; the garlic, onions, and ginger, must be finely pounded in a mortar; the mustard seed, must be washed in cold vinegar, and dried in the sun; the apples peeled, cored, sliced and boiled in 2¼ pints of vinegar. When this is done, and the apples are quite cold put them into a large dish, and gradually mix the whole, including the remaining ¾ of a pint of vinegar. It must be well stirred until the whole is thoroughly blended. Then place in bottles for use.—*Mrs. Mossin.*

CHOW-CHOW

One pint finely cut celery, 24 small cucumbers, 1 quart small white onions, 2 cauliflowers, 6 green peppers, 2 quarts green tomatoes. Wash and cut into inch size, taking out seeds from peppers. Mix 4 quarts cold water with ½ pound salt. Pour over vegetables and let stand over night. Next morning place in a kettle with the brine, and put over fire. As soon as begins to boil, drain dry.

Three quarts vinegar, 1 cup sugar, 1 cup flour, ½ ounce English mustard, ½ ounce turmeric, 1 dessert spoon curry powder. Mix with cold vinegar. Stir into boiling vinegar. Let cook for 2 minutes, then pour over vegetables.—*Mrs. Wm. P. Thompson.*

CHOW-CHOW

Five pints cider vinegar, ½ pound ground yellow mustard. Mix mustard like thickening with part of vinegar. Place the rest of the vinegar over the fire until it boils, then stir in mustard and cook 5 minutes. Add ½ pound of white sugar and 1 pint or less of salt. Thicken a little if desired with corn-starch. Pour over prepared vegetables and seal. Vegetables should not be cooked as much as for the table. One quart of small onions; pour hot water over them. Let them stand 5 minutes and rub off skin. Six bell peppers, 3 red and 3 green, cut into narrow strips and use seeds of red ones only; 2 dozen very small cucumbers, 1 pint lima beans, boiled; 1 pint green corn, boiled on cob; 1 head of cauliflower, boiled; 1 pint small string beans, boiled; ½ pound yellow mustard seed, 2 teaspoons celery seed. Mix thoroughly with dressing and seal in jars.

CONSERVE

One quart sugar; 1 quart rhubarb; 1 cup broken walnut meats; 1 cup raisins; 2 whole oranges, chopped. Cook slowly 1 hour. Pour into small jars and seal.—*Mrs. Edward McKee.*

CHERRY CONSERVE

Five pounds cherries, stoned and stemmed; 4 pounds sugar, 4 oranges, chopped; 1 pound raisins, 1 pound broken walnuts. Boil 2 hours.—*Mrs. Henry S. McKee.*

GRAPE CONSERVE

Five pounds grapes, seeded; 5 pounds sugar, 1 pound seeded raisins, 1 pound walnuts, broken; 3 oranges, cut fine. Add walnuts last ½ hour. Boil 2 hours.—*Mrs. Henry S. McKee.*

PEACH FUDGE

One pound peaches, ¾ to 1 pound sugar, 2 tablespoons minced orange rind, 2 tablespoons chopped pineapple, 1 tablespoon lemon juice, ½ cup chopped nuts (almonds, pecans or walnuts). Mash peaches and sugar together until sugar is dissolved. Cook very slowly until a butter is nearly formed. Remove from fire. Add pineapple (if desired), nuts and lemon juice. Cook quickly to a boil. Remove and fill glasses.

GINGER PEARS

Eight pounds firm, ripe, pears. Peel and slice thin. Eight pounds granulated sugar, 1 quart water, ⅓ pound sliced preserved ginger (the kind that comes in jars in juice), add 1 spoonful ginger juice, grated rinds and juice of 3 lemons, cook all until clear, or about 1 hour slowly. —*Minnie M. Ross.*

APRICOT JAM

To six pounds of apricots (peeled and pitted) take 1 pineapple and stir together for 1 hour, then add 6 pounds granulated sugar; allow to cook for about ½ an hour.—*Mrs. Maurice Hellman.*

PEAR PRESERVES

Peel pears and lay in cold water. Cover with water and let boil until tender. Remove from water and measure ¾ pound of sugar to 1 pound pears. Put the sugar in the water the pears were boiled in and boil until nearly syrup. Drop pears in syrup together with a few thin slices of lemon and 2 pieces of white ginger root. Don't let pears get dark. Add a little canned pineapple, cut in triangles, just before removing from the fire.—*Mrs. Roland Bishop.*

LEMON HONEY

Two lemons, ¼ pound of butter, ½ pound of sugar, 2 eggs. Grate the lemons, squeeze the juice, melt the butter, beat the eggs. Mix butter, sugar and eggs before adding the lemon juice and grated rind. Cook in a double boiler, stirring until the mixture becomes the consistency of honey. Will keep in jars.—*Mrs. Le Moyne Wills.*

FIG JAM

Take 9 pounds of figs, not too ripe, the juice of 4 oranges and 2 lemons sliced thin, 1 pineapple cut in small pieces (canned pineapple can be used), 2 or 3 sticks of cinnamon and a small piece of ginger root, 6 pounds of sugar. Cook slowly until clear.—*Althea Weeks.*

PINEAPPLE JAM

Peel and cut out eyes of pineapple and grind fine. Add ½ pint water, ¾ pound sugar, 1 pound fruit. Cook to thin syrup.—*Gertrude Hackett.*

PINEAPPLE AND APRICOT JAM

Peel and quarter apricots. Add ½ pound of sugar to 1 pound of apricots. Peel and slice pineapple fine, adding ¾ pound of sugar to 1 pound of pineapple. Mix apricots and pineapple together (both sugared), and leave stand over night. Take 7 pounds of apricots to 1 good sized pineapple. Boil ¾ of an hour from the time it starts boiling.—*Mrs. D. Kline.*

PRUNE JAM

Eight pounds ripe prunes, 4 pounds sugar, 1½ pounds nut meats, 2 tablespoons vinegar, 1 teaspoon cinnamon and ½ of cloves. Cook the prunes in a little water and the skins will break and seeds may be removed with a spoon. Add sugar and cook until thick, cooking the nuts and spices only about 5 minutes.—*Mrs. Neil S. Duckels.*

RASPBERRY JAM

Boil about 5 minutes, 3 cups fruit and 2 cups sugar, strain through coarse sieve and boil till thick—*Mrs. Henry Lissner.*

STRAWBERRY JAM

Use 1 quart sugar to 1 quart berries. Boil berries ½ hour—do NOT STIR—then add ½ of sugar, boil 20 minutes, skim, add the other ½ of sugar, leave on the stove till it comes to a boil, then place in glasses. —*Anna Hare.*

BLACKBERRY JELLY

Boil berries about 10 minutes and strain through cheese cloth while hot. Take a cup of sugar to each cup of juice, and boil till it jells.—*Mrs. Henry Lissner.*

CRANBERRIES

One quart cranberries, 1 cup of water, juice and pulp of ½ an orange, 2 cups of sugar, ½ cup chopped raisins, 1 cup broken walnuts. Wash berries and add water, orange and raisins. Cook until berries burst and are soft. Add sugar and stir until it dissolves, skimming when necessary. Put in nuts and turn into mold or glasses.—*Mrs. Henry Stewart McKee.*

CRANBERRY JELLY

One quart of cranberries and 1 pint of water cooked 10 minutes. Strain and add 1 pint of sugar. Cook 10 minutes. Pour into individual molds.—*Mrs. B. L. Harding.*

CRANBERRY JELLY

One quart of cranberries, 2 cups of sugar and 1 cup of water. Wash the cranberries, put them into a saucepan with 1 cup of water, cover and stew until tender then drain them through a sieve, return the pulp to the saucepan and boil for a few minutes, add sugar, boil just long enough to melt the sugar. Rinse a mold with cold water and sprinkle with granulated sugar. Pour the cranberries when nearly cold into the mold and set in a cool place to get firm.—*Joseph Boggia, Chef, The Plaza.*

QUINCE JELLY

To 3 parts of quince juice (boiled and strained), and 1 part thick cranberry juice (also boiled and strained), add 4/5 as much sugar as juice and boil in usual way.—*Mrs. R. P. Sherman.*

RASPBERRY AND CURRANT JELLY

Wash in cold water and pick over carefully, not very ripe raspberries and currants, but do not stem the currants. Put in separate agate kettles, mash and slowly bring to a boil. Cook till raspberries seem soft and done, and currants look whitish, being very careful that neither stick and burn. Put into jelly bags, made of the heaviest quality of cheese cloth, and let drip. Soon as the juice stops running freely, take away that juice and put under another bowl, and with the hands squeeze the bag till all possible juice and pulp are out. Measure the juice, and take half as much currant as raspberry, and as much granulated sugar as there is juice of both. Put sugar on a platter in a very slow oven and heat, being careful that it does not begin to melt. Return juice to fire and boil 20 minutes, add hot sugar and boil 5 minutes. Take from fire, skim and pour into jelly glasses that have been made hot in the oven. Next day seal with paraffin. Treat the squeezings in the same way, but be careful that it does not burn. This marmalade, whipped with a fork makes excellent raspberry sauce.—*Mrs. F. H. Reilley.*

GUAVA JELLY

Barely cover guavas with water and cook until tender, then strain. Measure the juice and add an equal quantity of sugar, which has been warmed in the oven and added when the juice comes to a boil. Boil about 20 minutes. In straining be careful not to squeeze the fruit.—*Louise Macneil.*

MARMALADE

Six oranges sliced thin. Soak in a dish over night. Cook 2 hours in same water, then add 5 pounds of sugar. Cook 2 hours longer (uncovered). Just before removing from fire add juice of 3 lemons.—*Mrs. J. W. Davis.*

APRICOT MARMALADE

Equal parts of sugar and peeled apricots, with half of the uncracked pits. Put a small amount of water in the kettle, add ingredients and cook slowly until thick. Pack in Mason jars while hot.—*Mrs. Leo Chandler.*

GRAPEFRUIT MARMALADE

To 1 pound fruit put 3 pints cold water. Let stand 2 days. Cook about 1½ hours and let stand until next day. Add 1 pound sugar to a pound fruit and cook about 1 hour.—*Mrs. B. O. Bruce.*

GRAPEFRUIT MARMALADE

Seven medium-sized grape fruits, 4 or 5 lemons. Cut in thin slices. Remove seed and some of the rind if you wish the marmalade to have a good deal of clear jelly. To each pound add 1 quart water. Let stand 24 hours, then boil all together for 1 hour or until tender. Weigh this, and to every pound add 1 pound of sugar and boil ¾ of an hour. This recipe makes about 13 glasses. If fruit is very juicy use water more sparingly.—*Mrs. Robert I. Rogers.*

FIG MARMALADE

Peel the figs, mash and cook about 20 minutes before adding sugar. Take equal parts of figs and sugar and cook slowly about 1½ hours, or until it jellies in testing. Just before removing from fire add either a few slices of lemon or a few pieces of ginger root.—*Mrs. W. N. Goodwin.*

ORANGE MARMALADE

Cut the ends off of 6 oranges and 4 lemons, and slice the remainder. Add 3 quarts water, and the juice of 4 oranges and 3 lemons. Let stand 24 hours, then boil 40 minutes; let stand another 24 hours. Boil equal parts of sugar and the fruit mixture until it jells, using 3 cups of each to a kettle. Requires about 15 minutes.—*Mrs. Andrew J. Thornton, San Diego.*

ORANGE MARMALADE

Four oranges, 2 lemons, 6 pints of cold water. Slice fruit; add water; let stand over night. Next day boil until tender. Let stand again over night, then measure fruit and add equal quantity sugar and boil ½ hour.—*Mrs. W. D. Cook.*

ORANGE MARMALADE

Three oranges, 1 grapefruit, 1 lemon. Peel orange and grapefruit, cut out white part and discard. Slice oranges and grapefruit and lemon, also the rind. Add 3 cups water to each cup fruit and rind. Stand 24 hours. Boil 10 minutes in morning. Let stand over night. Next morning take 1 cup sugar to each cup of above mixture and boil till thick. —*Mrs. Henry Lissner.*

ORANGE MARMALADE

Twelve oranges, 3 lemons, 3 quarts of water, 7 pounds of sugar. Slice oranges and lemons very thin and pour the water over them. Let them stand for 24 hours. If the oranges are very juicy only add 2 quarts of water. Let the oranges boil in the water 2 hours before adding sugar, and after the sugar is added let it all boil hard for an hour.—*Mrs. George S. Patton.*

FRENCH MUSTARD

Three tablespoons of mustard, 1 tablespoon white sugar, 1 egg, 1 teacupful of vinegar (not too strong), 1 tablespoon of olive oil. Mix the sugar and mustard. Beat into them the egg and add the vinegar. Put mixture over fire and cook 3 or 4 minutes, stirring all the time. When cool add the olive oil. This mustard put in a covered jar keeps for a long time.—*Mrs. John R. Haynes.*

QUINCE PEARS

One pound quinces, 5 pounds pears, 4 pounds sugar, 3 pints water. Boil until fruit is transparent.—*Miss Francis Hook.*

GINGER PEARS

Use a hard pear. Pare and core and cut in thin slices. Eight pounds of pears, 4 pounds of sugar, 4 lemons, 1 pint of water, ½ pound green ginger root. Cut in thin slices. Boil until juice is like a syrup.—*Mary Smiley McVaugh.*

GINGER PEARS

Eight pounds hard pears cut in small pieces, 8 pounds sugar, juice and yellow rind of 4 lemons, ¼ pound of green ginger root, 1 cup water. Scrub ginger root and put in the cup of water to cook until tender. Save water to use with mixture. Cut ginger into small pieces. Cook all together for about 3 hours over slow fire.—*Mrs. J. H. Utley.*

PEACH PRESERVES

Pare fruit and to 1 pound of fruit add ¾ pound of sugar, let stand over night, drain off juice and boil to a thick syrup. Drop fruit into syrup and let boil until clear. Cling peaches preferable.—*Mrs. Charles E. Farmer.*

SUGAR-CURED BERRIES

Pick, wash and dry the strawberries. Take 2 cups of sugar to a box of berries and 1 cup of water. Put sugar on and let it cook until it threads, then drop the berries in and let them cook until clear. After that bottle and set aside to cool.—*Mrs. Isidore Dockweiler.*

PRESERVED STRAWBERRIES
(A French Method)

If following directions are carefully followed, the berries will remain whole. Be very careful not to bruise fruit:

Into a basin containing lime water (should be cool) put the berries and let stand for 15 minutes. Remove and rinse in fresh water, allowing fruit to drain. To 1 pound of fruit use 1 pound of sugar, allowing 1 cup of water to each pound of sugar. Boil sugar and water together until a thick syrup is formed. Then add strawberries and cook 5 minutes. Pour into jars that have been scalded in boiling water and seal tightly.

STRAWBERRY SUNSHINE

To 1 quart hulled berries take 1 pint of sugar. Make a syrup of sugar and boil until it hardens when dropped in cold water. Pour this over berries and let them boil for 5 minutes after boiling point is reached. Pour on platters and let stand in hot sun until it jellies.—*Mrs. Donald C. Scott.*

QUINCES—PRESERVES AND JELLY

Thoroughly wash the quinces, quarter, peel and core them, and put at once into cold water. Be generous in peeling and coring as those are used for jelly; put in cold water also. When ready to cook, weigh the quinces, then put on in the same water, enough to completely cover. Stew till the quinces are tender, then dip them out and add to the water ¾ as much granulated sugar as there was weight in quinces. Reduce to a rich syrup, return the quinces and cook till clear. Then fill hot glass jars full and seal. It is much better to do a few quinces several times than to do a lot at once.

Jelly: Add to the quince peelings and cores nearly as much weight in tart, juicy apples, washed and cut in eighths. Unripe Bellefleurs will do. Just cover with water and cook till tender, then strain through a jelly bag—don't squeeze—but let drip as long as any juice comes. Measure the juice and take as much sugar as juice. Put juice on the stove and boil 20 minutes, then add the sugar, which has been heated in the oven, and boil 5 minutes more; then take off, skim and pour into hot glasses. Seal next day with hot paraffin.—*Mrs. F. H. Reilley.*

WATERMELON PRESERVES

Peel and cut the rind into sizes to suit. Put into steamer and steam until a straw will pierce them easily. Prepare a syrup of 1¼ pounds of sugar to each pound of rind with very little water and bring to a boil, skimming when necessary. Cook the rinds in the syrup until clear. Use 1 sliced lemon to every 2 pounds of rind, adding when cold.—*Mrs. Thornton.*

CUCUMBER PICKLES

Cut lengthwise, fill jars full. Boil together 1 quart vinegar, 1 cup sugar, 1 tablespoon salt, 1 tablespoon mustard seed. Pour over pickles and seal jars.—*Mrs. J. J. A. Van Kaathoven.*

WATERMELON RIND PRESERVES

Prepare watermelon rinds and soak in brine 3 or 4 days; then remove and soak over night in fresh water. Take out and boil 5 minutes in water which has 2 teaspoons of alum to the quart. Remove and put into cold water and let stand over night. Next morning boil ½ hour in ginger tea. Make a syrup of 1 quart vinegar to 4 cups granulated sugar. Place 1 teaspoon of cloves, 1 allspice, 1 mace, 1 ounce of stick cinnamon, in a muslin bag and drop into syrup; bring to a boil and skim. Add watermelon rinds and cook until tender and transparent. Use ¼ pound ginger root for ginger tea.—*Mrs. Roland Bishop.*

TOMATO PRESERVE

Select round, ripe tomatoes. Peel these and to every pound of tomatoes add ¾ pound sugar. Let stand over night. Pour off the juice and boil ½ hour, with a handful of ginger root. Then add the tomatoes and sliced lemon and boil slowly until clear and rather thick. Seal in fruit jars.

RIPE CUCUMBER PICKLE

Cut in halves lengthwise large cucumbers, just turning yellow. Scrape seeds and soft pulp out. Cover with alum water, allowing 2 teaspoons powdered alum to each quart of water. Heat gradually to boiling point and let simmer until cucumbers look transparent. Remove from alum water and chill in ice water. Make syrup by boiling 5 minutes, 2 pounds of sugar, 1 pint of vinegar with 2 tablespoons each of cloves and cinnamon tied in a piece of muslin. Add cucumbers and cook 10 minutes. Remove cucumbers to stone jars and pour over the syrup. Bring syrup to boil 3 successive mornings and pour over cucumbers.—*Mrs. Norman Sterry.*

MUSTARD PICKLES

Two quarts of small cucumbers, 2 quarts of small onions, 2 quarts of green tomatoes, 1 large head of cauliflower, 6 green peppers, cut all in small pieces and let stand over night in salt. For dressing, 6 cups of light brown sugar, 2 cups of flour, ½ pound of mustard, ½ ounce of turmeric powder, 1 gallon of vinegar. Mix all together and let this come to a boil. Add the pickles after the salt liquid has been drained off them, and let this come to a boil. Stir them well while on the stove. Bottle hot.—*Mrs. Thos. Brown.*

MIXED PICKLES

Twenty-five pounds of green tomatoes, 10 pounds of dry onions, 5 pounds of green peppers. Slice the above thin and mix. Sprinkle well with salt and let them stand until well wilted, perhaps three days. Then squeeze them out of the salt and put them away over night in cold water. Wash well in cold water the next morning until all salt taste is gone. Drain well, then heat in pure vinegar. Cook them until well seasoned in a rich spiced vinegar, which has already been prepared as for other pickles. Put up hot and seal jars.—*Mrs. George S. Patton.*

DILL PICKLES

To 50 small cucumbers, 16 cups water; 1 cup salt; 1 cup vinegar; 1 onion sliced; 1 clove garlic; grape leaves; green peppers; dill. Pack cucumbers in layers alternately with grape leaves, onions cut up, green pepper, garlic and dill. Cover with the vinegar and salt, and water. On putting in jars, heat salt water and vinegar.—*Mrs. Henry Lissner.*

LAST OF THE GARDEN PICKLE

One-half gallon thinly sliced onions, 1 gallon small cucumber pickles, 1 gallon of large cucumbers, sliced; 1 gallon chopped cabbage, 1 gallon sliced green tomatoes, 1 gallon green string beans, 1 gallon lima beans, 1 gallon white string beans, 5 dozen sweet corn, ½ gallon of vinegar, 6 pounds brown sugar, 6 ounces mixed spices, 6 ounces celery seed. Scald corn on the cob and cut it off. Soak separately over night in salt water (not too strong) the cucumbers, cabbage and green tomatoes. Drain the next morning. Boil each kind of beans until tender. Put ingredients together and boil 15 minutes.

In buying for the recipe, get 8 pounds of green tomatoes, 24 large cucumbers, 5 dozen ears of corn, 10 pounds of lima beans, 8 pounds of white string beans. Add celery salt to taste and mustard seed, if preferred. Boil 15 minutes. Seal in hot jars and stand jars on end over night.—*Mrs. E. P. Johnson.*

PICKLED ONIONS

Peel small onions, not larger than a walnut, wash well and drain. Put into a container and cover thickly with salt all through. Let stand over night or 24 hours. Drain off all liquid and place in crocks or jars with large, hot, green peppers, about 1 to a jar, and cover thoroughly with cold Crosse and Blackwell's malt vinegar. Slightly bruise peppers before adding. Let stand at least 1 month before using.—*Mrs. T. R. McNab.*

OIL PICKLES

Slice 4 dozen cucumbers and 1 dozen onions, very fine. Sprinkle with salt and let stand for 2 hours. Drain in a colander over night with a heavy weight to press out all the water.

Make a dressing of 1 bottle of oil, ½ pound of ground mustard seed, 3 ounces of celery seed and a ½ teaspoon of red pepper, 3 pints of boiling vinegar, a little whole pepper and a little mace, if you like it. Pour this over the cucumbers and seal in jars. If the dressing is not enough to cover cucumbers, add a little vinegar.—*Carrie T. Waddilove.*

OIL PICKLES

One hundred cucumbers, 1 cup chopped onions, 1 cup salad oil, ½ ounce whole black peppers, ½ ounce mustard seed, ½ ounce celery seed. Salt the cucumbers thoroughly and let stand over night. If they taste too salty, rinse in cold water. Put all the ingredients in a bowl and mix well and pack in fruit jars, filling the jar with cold vinegar. Keep in a cool place.—*Mrs. Walter Tyler.*

PICKLED PEACHES

Seven pounds fruit, 3½ pounds sugar, 1 quart vinegar, 1 teaspoon whole cloves, 2 teaspoons stick cinnamon, 2 blades mace (if liked). Steam the fruit until a straw will pierce it, then remove the tough skin. Boil vinegar, sugar and spices together for 5 minutes. Put steamed fruit in jars and pour the hot syrup over and seal. Or, cook vinegar, sugar and spices until it begins to thicken, add peaches and cook until transparent, then remove from syrup. Boil syrup until thick and rich. The skins may be removed by dipping them in scalding water, then in cold, and rub off the peel. If this is done the peaches will darken unless cooked immediately.—*Mrs. Roland Bishop.*

SWEET PICKLES

To 300 or 400 small pickles take 1 gallon white vinegar, and about 3 quarts of water; sugar enough to taste (not too sweet); put cloves, allspice and cinnamon in a bag and boil it in the vinegar. Wash pickles, wash and peel onions. Boil water, putting in a good quantity of salt; pour this over the pickles; do the same with the onions. Leave over night; next morning strain the water off and wipe the pickles and onions. When wiped, mix the pickles and onions and fill the glass jars with the hot vinegar. Put 3 tablespoonfuls of mustard seed in each jar, and on the top small red peppers.—*Mrs. Maurice Hellman.*

WALNUT PICKLES

Make a brine strong enough to float an egg. Pick the nuts before they become woody. Should be able to pierce them with darning needle. Keep the nuts in this brine 1 week. Drain. Make a fresh brine and cook nuts in this slowly until tender. Drain and cover with hot vinegar; use 1 ounce of mustard seed, 1 ounce black pepper, 1 ounce ginger root and 1 ounce eschalots to each quart vinegar. Cook in this vinegar for a few minutes, then put in jars.—*Mrs. Eugene McLaughlin.*

WATERMELON PICKLE

Pare and cut into slices to suit. Soak in weak solution of alum water over night, or better, for 24 hours, using the solution hot. Pour off alum water and rinse fruit thoroughly and boil in clear water until tender.

Make a syrup of equal parts of vinegar and sugar, some stick cinnamon and ginger root. It will take 3 quarts of vinegar and 3 pounds of sugar to a ½ gallon of rind. Boil this until clear.—*Mrs. Thornton.*

CHILE SAUCE

Twenty-five large ripe tomatoes; 11 green peppers; 1 quart onions; 1½ pounds brown sugar; 2 quarts vinegar; 1 tablespoon each ground cloves, allspice and cinnamon; 1 tablespoon salt. Peel and chop tomatoes, onions and green peppers. Cook out juice, then add vinegar and spices, and cook until thick. Taste to see if it is sufficiently spiced. If not sweet enough add ½ pound sugar.—*Minnie M. Ross.*

PICCALILLI

One peck of green tomatoes, 1 small head of cabbage, 2 green peppers, 2 red peppers and 2 green cucumbers, chop fine. Mix through it 1 full cup of salt and let stand 2+ hours; drain thoroughly. Add 2 apples and 1 small bunch of celery, both chopped rather coarse (and 1 small cup of currants or raisins if desired). To sufficient vinegar to cover add 1 large spoonful each of the following: White mustard, ground white pepper, whole cloves and a cup of sugar. When boiling hot add the apples and celery. Let stand over night. The next morning scald well and seal in glass jars.

PICCALILLI

One peck green tomatoes and 6 large onions, sliced. Sprinkle with 1 cup of salt and let stand over night. In the morning drain and add to the tomatoes 2 quarts of water and 1 quart of vinegar. Boil 15 minutes, then drain again and throw this vinegar and water away. Add to the pickle 2 pounds sugar, 2 quarts vinegar, 2 tablespoons cloves, 2 of allspice, 2 of ginger, 2 of mustard, 2 of cinnamon, 2 of celery seed, and ¼ teaspoon cayenne, and boil 15 minutes. One peck of tomatoes makes 9 quarts of pickle.—*Mrs. Harry W. Robinson.*

PEPPER RELISH

Two dozen green bell peppers (remove all seeds), 2 dozen red bell peppers (remove all seeds), 6 large onions. Grind the above fine and cover with boiling water. Let stand 10 minutes. Drain through a colander. Cover again with boiling water. Let come to a boil, take off stove and let stand 10 minutes. Then drain again thoroughly. Take 4 cups granulated sugar and 3 pints cider vinegar and 4 tablespoons salt. Let these last come to a boil. Pour over the peppers, etc., and let boil 15 minutes. Seal in fruit jars.—*Elizabeth Bradley Jones.*

SALSA (MEAT RELISH)

Remove skins from 6 large green chili peppers (just turning). Blister them over the gas, then wrap in thick dish towel for a few moments to steam, then in cold water, which makes the skins come off easier. Remove seeds and veins. Four ripe tomatoes, remove skin and chop in small pieces. Drain the juice of large onion put through the meat grinder with the peppers. Then add to the tomatoes, salt well and add 3 tablespoons cider vinegar. To be eaten cold with any kind of roast or steaks.—*Mrs. J. J. Mellus.*

CHILE SAUCE

Thirty ripe tomatoes (large), 6 onions, 4 red and 3 green peppers, 12 peaches (cut in chunks), 12 large pears (cut in chunks), 4 cups brown sugar, 1 bunch of celery (cut fine), 2 tablespoons salt, 1 quart vinegar, 2 teaspoons each of ground cinnamon, cloves, mace and allspice. Mix all together. Boil one and one-half hours. Bottle while hot and keep in cool place.—*Mrs. E. P. Morphy.*

CHILE SAUCE

Eighteen ripe tomatoes, 3 onions, 3 green peppers, chopped fine; 2½ cups vinegar, cup sugar, 3 teaspoons salt, cinnamon bark, whole cloves, cayenne pepper. Boil until tender and seal.—*Mrs. Charles E. Farmer.*

CHILE SAUCE

To 2 quarts of skinned tomatoes, take 4 large onions, peeled and chopped; 2 cups of vinegar, 2 tablespoons of brown sugar, a tablespoon of salt, ½ teaspoon of red pepper, a teaspoonful each of allspice, cinnamon, ginger and cloves. Let it cook all day or until reduced to a solid mass; if not seasoned enough, add whatever may be lacking.—*Mrs. Maurice Hellman.*

CHILE SAUCE

Twenty-four ripe tomatoes, 4 tablespoons salt, 8 small onions, 12 green peppers, 8 tablespoons sugar, 4 tablespoons cinnamon, 4 teaspoons cloves and ginger, 5 small teacups vinegar. Boil 3 hours slowly.—*Mrs. G. S. Patton.*

CHILE SAUCE

One-half box firm, ripe tomatoes; 3 teaspoons ground cinnamon, 3 of cloves, 2 of nutmeg, 2 of ginger, 1 of mace, ¾ cup of salt, 3½ cups of sugar, 3 cups chopped white onions, 3 cups of chopped fresh ripe pimientos, 3 small green chili peppers, 2 bunches of celery, chopped; 1 spoonful ground sweet chili pepper, 3 cups of vinegar. If possible, grind all but tomatoes in meat grinder instead of chopping. Boil slowly for about 3 hours.—*Mrs. R. P. Sherman.*

CHILE SAUCE

Forty-eight tomatoes, good size; 32 silver skin onions, 24 (long and narrow) red peppers, 8 cups vinegar, 2 tablespoons (level) salt, 32 tablespoons (level) sugar. Pour boiling water over tomatoes and skin. Chop up red peppers quite fine. Cook all together for several hours, stirring often, so as not to burn. Seal in fruit jars.—*Elizabeth Bradley Jones.*

CHERRY RELISH

Take fresh eastern pie cherries, cover with vinegar and let stand all night. In the morning pour off all the vinegar. Weigh the fruit and add equal weight of sugar. Place in jars and seal. Serve as a relish with meat.—*Mrs. Keith.*

CUCUMBER RELISH

Two quarts chopped cucumbers, 1 quart chopped green tomatoes, 1 head cabbage, chopped, 3 green peppers, 1 quart chopped onions. Make a brine of 1 gallon of water and 1 cup of salt and let chopped mixture soak over night. In the morning drain off liquid and heat it to boiling and pour over the mixture again. It should stand until cool, then drain off juice. Make a dressing of 1 cup of flour, 4 cups of sugar, 4 tablespoons of mustard, 1 tablespoon of turmeric, 2 quarts of cider vinegar. Boil together 10 minutes. Pour over vegetables and let come to boil and seal in jars.—*Grace Wood Jess.*

GREEN TOMATO AND ONION RELISH

Twenty-four green tomatoes, 8 medium onions, 4 ounces mustard seed, 3 dozen whole peppers, 1 dozen cloves, 1 cup brown sugar, 2 quarts vinegar. Slice tomatoes and onions, cover with salt and let stand over night. Drain, put in preserving kettle, add spices, cover with vinegar, boil 20 minutes. Pack in Mason jars.—*Mrs. Dan McFarland.*

MEXICAN HOT

Chop fine 8 pounds of green tomatoes, 4 pounds of white onions, 2 pounds of chili peppers, salt over night. In the morning drain and cover in vinegar; add 2 cups of brown sugar, 2 tablespoons of mustard seed and a teaspoon of celery seed. Let all come to a boil and bottle while hot.—*Mrs. Maurice Hellman.*

SPICED CHERRIES

To 8 pounds of cherries, after the stones and stems have been removed, add 4 pounds of sugar and a handful of cloves. Put in preserving kettle and boil slowly until sugar is melted, then boil faster until juice is clear. Just before removing from the fire add ½ a pint of vinegar. This portion makes about 7 pint glasses, and allow about 2 pounds extra cherries for stones and stems.—*Mrs. Elise Kerckhoff.*

SPICED CHERRIES

To 8 pounds cherries, after the stems and stones have been removed, add 4 pounds sugar and a handful of cloves. Put in a bag. Put in preserving kettle and boil slowly until the sugar is melted, then boil fast until juice is clear. Just before removing from the stove add a pint of vinegar.—*Mrs. Godfrey T. Stamm.*

SPICED CURRANTS OR GRAPES

To 6 pounds of fruit add 4 pounds of sugar, 1 pint of vinegar. Boil to a thick jam. Just before taking up stir in 2 tablespoons of ground cloves and 2 of cinnamon.—*Ethel Hay McKee.*

SPICED CURRANTS

Five pounds of fruit, 3 pounds brown sugar, 1 pint of cider vinegar, 2 tablespoons each of cinnamon, cloves and allspice. Heat all together. Skim out fruit. Boil juice to jelly. Return fruit and let boil well. Put in jars or jelly glasses.

SPICED GOOSEBERRIES

Four quarts gooseberries, 3½ pounds brown sugar, 1 pint cider vinegar, 1 tablespoon each of cinnamon, cloves and allspice. Mix these well. Put over fire and boil slowly for 1½ hours, stirring frequently. Good also for cherries and currants.—*Mrs. C. E. Thom.*

SPICED GOOSEBERRIES

Three quarts gooseberries, wash and remove blossom end; 4½ pounds sugar; ½ pint vinegar; ½ teaspoon Squibb's cinnamon and cloves; a few whole cloves and cassia buds. Cook till thick.—*Mrs. Frank C. Sutphen.*

SPICED GOOSEBERRIES

Three pints berries, 2 pints sugar, ½ pint of vinegar, dessert spoon cloves. Boil ½ to ¾ of an hour.—*Ethel Hay McKee.*

SPICED PEACHES

Take yellow Crawfords, peel, cut in two and stone. To 7 pounds of peaches allow 3½ pounds sugar, 1 pint vinegar, 2 ounces whole cloves, 2 ounces stick cinnamon. Place in stone crock a layer of peaches, then a part of the spices, then another layer of peaches and more spices, until all are used. Make a syrup of sugar and vinegar and pour boiling over the spiced fruit. Let this stand, covered, 24 hours. Pour off syrup, boil again, and pour over the peaches. The third morning, after the syrup boils, cook the peaches half an hour in it. Then remove the peaches and boil down the liquid again. Pour the boiling syrup over the peaches, which should be in the jar in which they are to be kept.—*Mrs. James R. Page.*

RASPBERRY SYRUP

Four pounds raspberries, ¼ pound tartaric acid, 2 quarts water, 10 pounds sugar. Put raspberries in stone jar. Sprinkle tartaric acid over them. Add 2 quarts water; let stand 24 hours; place in bag and let drip 1 night; add sugar to juice. Place in a stone crock in sunshine, and stir daily for 2 weeks. Bottle this but do not cork it. Tie bits of cheese cloth over necks of bottles.—*Mrs. Henry Lissner.*

RASPBERRY SYRUP

Mash the berries well and leave in a pantry for two days. Place in cellar for 3 or 4 days; when a mould begins to form remove it and pour the clear liquid slowly into a dish. To every quart of juice take from a pound and a half to a pound and three quarters of sugar, which has been clarified. Boil together until it forms the proper consistency, removing the scum while it is cooking. When cold, bottle, cork and seal. —*Mrs. Maurice Hellman.*

MEXICAN RECIPES

TENDERLOIN OF BEEF

Put on a small fire for about 1 hour, in a well covered kettle, 2 ounces butter, 6 onions sliced, salt, pepper, a spoonful good oil and a cup of red wine. Fry the tenderloin in butter, let it cook slowly. When nearly done add a spoonful flour and the above sauce. Let it thicken a little and serve the meat, with the strained sauce around it and onions on top of the meat.—*Carlota L. Algara.*

COLD CHILES

Roast and peel the chiles and leave them over night in vinegar, salt, onion and pepper. Fill them with any combination salad, but to be really Mexican use alligator pears whenever you can get them. Use generally string beans, peas, cold boiled potatoes, green squash; in the French dressing mash a small piece of garlic and add some chopped onions and sardines; potted ham is added also, according to taste. Put a spoonful of French dressing on each chile and cover with cheese. Cottage cheese or any fresh cheese is good.—*Carlota L. Algara.*

TORTILLA SOUP

Cut the tortillas in equal sizes, put them in hot lard, but do not fry them. Place in a Pyrex dish a layer of tortillas, then cheese chopped finely, then chopped uncooked marrow out of a soup bone (which has been left 1 or 2 hours in water to be perfectly free of blood), some parsley very finely chopped, strips of green peeled chiles and a sauce made of tomatoes (take them out of can but without any water), salt, pepper and mashed onions and a bit of garlic. Put layers of all of these things and on top some cheese and marrow. Then fill the dish about ¾ full of bouillon and let it boil to absorb the bouillon and remain dry.—*Carlota L. Algara.*

STUFFED ONIONS

Cook big round onions and take out all you can without breaking. Leave them 2 or 3 hours in French dressing. Fill them with salad made of lettuce finely cut and cover them with "Guacamole."

"Guacamole" is made with alligatoor pears passed through a sieve at the last moment before serving it. Mix them with oil, vinegar, mashed chile, onions and garlic, and salt and pepper to taste.—*Carlota L. Algara.*

CHILPOTLES

Cook the chilpotles just a little; take off water and put in fresh water, a whole garlic, 2 onions, salt and brown sugar. Boil them until soft. Add vinegar. These will last a long time. When you want to use them, put some oil and sliced onions with them.—*Carlota L. Algara.*

CHICKEN OR TURKEY MOLE

Fry a big nice chicken. Take the contents of 1 can of "Tlamole"* and fry in lard. Add about a quart of water and the chicken. Let it boil until well cooked, and the sauce is thick and tasty. If it is too hot, add mashed tomatoes and let it cook until the flavor of the tomatoes is gone. Eat with tortillas.—*Carlota L. Algara.*

*Tlamole can be purchased prepared from Joseph Victori & Company, 164 Pearl street, New York City.

AZTEC PATTIES

Fill pattie shells with pieces of chicken and Mole sauce.*—*Carlota L. Algara.*

*Mole sauce can be purchased prepared under the name of "Salsa de Mole de Guajolote" from Joseph Victori & Co., 164 Pearl street, New York City.

EGGS

Cook 15 minutes, peel, cut in halves and allow them to just heat in boiling Mole sauce.—*Carlota L. Algara.*

RANCH EGGS

Fry them in lard country style, put them on a fried tortilla and cover with a spoonful of sauce. Sauce: Tomatoes mashed, oil, vinegar, salt, pepper and chopped onions and chile. Chilitos Serranos* are very good with these eggs.—*Carlota L. Algara.*

*Chilitos Serranos may be purchased prepared from Joseph Victori & Co., 164 Pearl St., New York City.

ENCHILIDAS

Heat the Mole sauce, chop very finely, fresh cheese, onions and cut in small pieces some cooked pork meat, then fry the meat. Put the tortillas in boiling lard but don't fry them; put the tortillas in the chile sauce. Put some cheese on them and roll. Put them in a dish on top of cheese, onions and pork meat. Garnish the platter with radishes, lettuce, slices of onion and cooked eggs.—*Carlota L. Algara.*

TACOS

Put the tortillas in boiling lard and put in tomatoes mashed with onion and bits of garlic, cheese, cooked pork meat, alligator pear, salt and strips of peeled chiles. Roll and cover with a clean tortilla, hold together with toothpick and fry in very little lard, in fact, just enough not to burn. To eat, take off the first tortilla.—*Carlota L. Algara.*

TORTILLAS

Fry them until stiff and golden color. Keep warm. Make same sauce as for ranch eggs and make some finely cut lettuce salad. Fry some Chorizos Estremenos.* When ready to serve put the salad on the tortillas, then some sauce, alligator pear and the fried Chorizos. Don't let them soak. Serve immediately. Can be made with sardines instead of Chorizos Estremenos.—*Carlota L. Algara.*

*Chorizos Estremenos can be purchased from Joseph Victori & Co., 164 Pearl street, New York City.

MEXICAN SANDWICHES FOR TEA

Have some nicely sliced bread. Cover with a paste made of cooked yolks of eggs, oil, vinegar, salt and pepper. Cover again with sardine paste and cover with the whites of cooked eggs, finely chopped, and mixed with chopped parsley. Trim with nice strips of pimientos to give the colors of the Mexican flag, green, white and red.—*Carlota L. Algara.*

Some old Mexican Recipes compiled by the late Mr. Hancock Johnston.

CHILE SAUCE

Sufficient quantity for 2 pounds of meat. Remove the seeds and veins from 10 red peppers; scald them until soft in enough boiling water to cover them. Mash them well with a potato masher, or in a mortar, then press them through a colander. Add 1 teaspoon salt, 1 onion, 1 clove of garlic, and ½ teaspoon of oregano (sweet marjoram) may be added at pleasure. The sauce should be of the consistency of cream. To make it hotter, leave some of the veins in the peppers.

ALBONDIGAS DE GALLINA

One chicken, 2 small onions, 1 egg, ½ green pepper, 2 teaspoons salt, 1 teaspoon spearmint, 1 small clove garlic, 1 teaspoon lard, 3 tablespoons flour, 1 teaspoon black pepper. Remove meat from bones and chop very fine with the garlic, 1 onion and mint. Mix with the other ingredients and roll in balls about the size of pigeon's egg. Mince the other onion, fry it brown in a saucepan, add 2 quarts of boiling water, drop the balls in and let boil for an hour. These may also be made of veal or lamb.

MASSA

The paste for use in tamales, and which should be made the day before it is required for use. Put into saucepan 3 tablespoonfuls of lime with 2 quarts water. When the mixture is thoroughly dissolved and has come to a boil add 4 pounds of white whole corn and set the pan on the back of the stove where the corn can keep hot without boiling until the skin is loosened. Wash in cold water and grind to flour in a mortar. To this add a pound of lard, not melted; rub it to a smooth thick batter with a little broth of whatever kind of meat the tamale is to be made, add a teaspoonful of salt, and it is ready for use.

CHILE CON CARNE

Two pounds round steak, 10 red peppers, 1 small onion, 1 tablespoon salt, 2 or 3 cloves garlic, 1 teaspoon black pepper. Cut steak in 2-inch pieces and fry brown in very little grease, none if meat is fat. Prepare the peppers as for chile sauce; chop the onion and garlic and add all to the meat. Enough water to cover, and stew slowly for about 2 hours. Add water if needed, during the cooking. Chicken prepared this way is delicious.

ENCHILADAS

One quart corn meal, 1 teacup lard, 1 dozen chiles, 1 onion, ½ pound dry cheese, 3 dozen olives, 1½ teaspoons salt, ½ teaspoon sweet marjoram, 2 tablespoons vinegar, 3 tablespoons olive oil, ½ teaspoon black pepper. Scald the corn meal well with enough boiling water to make a dough sufficiently stiff to slice. When cold, cut in pieces 1 inch thick, 4 inches long and 2 wide. Put the lard in saucepan and when boiling drop the slices in, frying them a light brown. Remove the seeds and veins from the chiles and prepare as for sauce. Make it thick and while hot dip the slices in and turn them over until they are thoroughly soaked; lay them on a plate. Chop the onion and olives, grate the cheese and mix with the other ingredients and any sauce left. Put a layer of slices in a deep dish, cover with sauce and repeat until all is used. Put in the oven long enough to heat through and serve on dessert plates.

TAMALES

One chicken, 1 teaspoonful salt, 1 dozen large chile peppers, 1 tablespoon lard, 1 large onion, 1 teaspoonful flour, 4 dozen olives, several corn husks, 4 dozen raisins. Cut the chicken into joints as for a fricassee; put into hot water and stew slowly until tender. Prepare the chiles as for sauce; put the lard in a frying pan, and when smoking hot add the onion, sliced very thin. After stirring a couple of minutes, add the pulp of the chiles and pieces of chicken; the flour, wet with cold water and a little of the soup from the chicken. Cover closely, and set aside to boil 15 minutes. In the meantime, soak the husks in warm water. When all is ready, spread a large spoonful of the paste in the middle of two wide husks, then put into the middle of a third husk a piece of chicken, a little of the gravy, 2 or 3 stoned olives and as many raisins; lay this on one of the paste covered husks, turn it over and lay the other on. Tie the husks firmly at each end, trim off neatly leaving about 2 inches of husk at each end, put into a steamer and cook for an hour. Serve very hot. Scalded corn meal may be used instead of the "Massa" and any kind of meat.

FRIJOL GUISADO

One pint red beans, 1 onion, 2 cloves garlic, 3 green peppers, 2 teaspoons salt, ½ teaspoon black pepper, 1 tablespoon bacon grease. Boil the beans 2 hours; put the grease in frying pan, chop the onion, garlic and pepper, add the salt and pepper; put all with the beans in the pan, with enough water to cover, and let boil slowly until thoroughly soft, but not mushy. Add water as may be necessary during the cooking.

TORTILLAS

One quart white flour, 1 teacupful lard, 2 teaspoonfuls salt. Water or milk to make the dough sufficiently thick to roll out like biscuit; divide into balls the size of a turkey egg and pat between the hands until thin and round and cook on top of the stove without grease.

CHORIZOS OREADOS

Five pounds sausage meat, 25 chiles, 4 tablespoons salt, 3 tablespoons sweet marjoram, 3 teaspoons sage, ½ teaspoon allspice, ½ teaspoon cloves, 1½ heads garlic, 1½ tablespoons black pepper. Scald the chiles and prepare as for sauce; chop the garlic; mix all together, stuff in skins and hang to dry in the sun 2 or 3 days. The garlic may be omitted and any proportion of beef used instead of all pork.

SALZA DE TOMATES

One onion, 6 large tomatoes, 1 teaspoonful vinegar, I dozen green peppers, 1 teaspoonful salt. Toast the peppers on top of the stove until the skin loosens; remove the seed and skin, scald the tomatoes and peel; chop all together, add the salt and serve cold.

PANOCHA

Four cups brown sugar, 1 tablespoonful butter, 1 cup milk, 1 teaspoonful salt, 2 tablespoonfuls vanilla, 2 cups chopped walnuts. Boil the sugar, butter, salt and milk until it drops hard in cold water. When done, pour in the vanilla and walnuts and stir constantly until well mixed. Pour on a buttered plate and cut into squares.

COLACHE

Three small green pumpkins, 1 onion, 1½ teaspoonful salt, ½ teaspoonful black pepper, 1 tablespoonful bacon grease, 1 green pepper. Chop pepper and onion, cut pumpkin in 2 inch squares, add ingredients, put in hot frying pan and cook about 30 minutes.

ARROZ CON TOMATES

One coffee cup rice, 1 tablespoon bacon grease, 1 onion, 1 teaspoon salt, ½ teaspoon black pepper, 4 large tomatoes, 4 green peppers. Soak the rice until it swells; put bacon grease in frying pan; chop the tomatoes, onions and peppers, and put all with rice in the pan; fry until nearly brown, then add 1 pint hot water and cook about 30 minutes.

CHOCOLATE MEJICANA

Sweet chocolate, 1 quart milk, 3 eggs. Heat 4 small squares of chocolate over the teakettle until soft. Add the milk and stir till smooth. Beat the yolks and whites of eggs separately. When the chocolate boils mix half cup with yolks of eggs. When well mixed beat rapidly with remainder of chocolate. Stir in whites of eggs and serve at once. The eggs must be added while the chocolate is hot, but must not be boiled. Serve with this salty, unsweetened wafers.

TABLE OF CORRESPONDING WEIGHTS AND MEASURES

60 drops	1 teaspoon
3 teaspoons	1 tablespoon
4 tablespoons	¼ cup
5⅓ tablespoons	⅓ cup
8 tablespoons	½ cup
1 cup	½ pint
1 gill	½ cup
1 Pint or 2 cups granulated sugar	1 pound
4 cups sifted flour	1 pound
1 pint water	1 pound
10 eggs	1 pound
4 gills	1 pint
2 pints	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
3 bushels	1 sack
2 cups of any liquid	1 pound
2 cups of butter	1 pound
4 cups of flour	1 pound
2 Cups of granulated, and 2½ powdered sugar	1 pound
3 cups of other meal	1 pound
1 tablespoon of liquid	1 ounce
1 heaping tablespoon of butter	1 ounce
1 heaping tablespoon of lard	1 ounce
1 heaping tablespoon of sugar	1 ounce
2 heaping tablespoons of coffee	1 ounce
2 heaping tablespoons of flour	1 ounce
2 heaping tablespoons of powdered sugar	1 ounce
1 pound of any liquid	1 pint
2 cups of any liquid	1 pint
4 gills of any liquid	1 pint
16 tablespoons of any liquid	1 pint
12 tablespoons of any dry material	1 pint

TABLE OF PROPORTIONS

1 cup liquid to 3 cups flour for bread.
1 cup liquid to 2 cups flour for muffins.
1 cup liquid to 1 cup flour for batters.
1 teaspoon soda to 1 pint sour milk.
1 teaspoon soda to 1 cup molasses.
¼ teaspoon salt to 4 cups milk for custard.
2 teaspoons salt to 4 cups water, soup stock or 2 quarts flour.
¼ teaspoon salt to 1 cup white sauce.
1/8 teaspoon pepper to 1 cup white sauce.
3 heaping teaspoons baking powder to 1 quart flour.
1 even teaspoon baking powder to 1 cup flour.
3 heaping or 4 rounding tablespoons Knox Gelatine to 1 package.
1 package Knox Gelatine makes 3 pints jelly.
Butter size of an egg equals 2½ ounces or ¼ cup.
1 pinch salt or spice equals 1 salt spoon.

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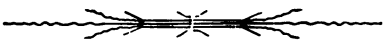

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Los Alamos Branch

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OXNARD—
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Union Trust and Savings Branch

REDLANDS—
First of Redlands Branch

SAN PEDRO—
Marine Branch

SANTA BARBARA—
Commercial Trust of Santa Barbara Branch

SANTA MARIA—
Santa Maria Branch

TULARE—
Tulare Branch

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Jefferson and Figueroa
Washington and Burlington
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Pico and Valencia
Pico and Grand
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Ninth and San Pedro
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Application has been made to the courts for permission to change the name of the Los Angeles Trust & Savings Bank to the Pacific-Southwest Trust & Savings Bank. The date on which this change becomes effective is not yet known.

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LET US suppose that you were suddenly left the full responsibility of those business and financial matters which are so vital to your comfort and safety. Would your ignorance of the simple rules of business make you dependent upon some one whom you might not fully trust? Would you be willing to face either the necessity of giving up the control of your financial affairs or risking the penalties of your inexperience? This is a serious question and one that you cannot afford to put aside without thought.

A knowledge of the simple rules of banking is very easily acquired and such knowledge, combined with common sense and occasional advice from your banker, will give you assurance and the ability to properly protect your interests in case of necessity.

It will give us real pleasure to be of assistance to you, and a business friendship with this bank may mean much for your future happiness and safety.

CITIZENS NATIONAL BANK

Northwest Corner Fifth and Spring Streets

LOS ANGELES, U. S. A.

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When we found the way to economically remove destructive "sulpho" compounds from high quality motor oil we solved a problem lubrication scientists have tried to solve for years. It is these impurities which cause motor oils to break down rapidly under engine heat—no matter how much you pay for the oil, or where the crude comes from.

Cycol Motor Oil is a scientific achievement. It is made from specially selected crude petroleums by the new Hexeon Process, which is used only by us.

Because Cycol is free from destructive "sulpho" compounds it retains its correct body longer under engine heat—it provides a more stable film of oil between moving parts—insures better compression and more power—and results in savings of fuel and oil which you will appreciate.

Be sure and ask your dealer to consult the Cycol Lubrication Chart so you will be certain of correct lubrication for your engine.

If your dealer can't supply you, write or phone our nearest office.

ASSOCIATED OIL COMPANY

Broadway 3264

416-417 Pacific Electric Building, Los Angeles

CYCOL

MOTOR OIL

FREE FROM DESTRUCTIVE "SULPHO" COMPOUNDS

Women

have brought into business many improvements not incomparable with time-worn standards of management which have always made the home the most ideal of all institutions affecting human existence. This marks another mile-post in the march of progress. Women have always set the example for men. This now compels business to create new and improved forms of service with which to properly care for the ever increasing relations it has with women in the present day of progression. This condition is especially satisfying to the Merchants National Bank because improved service has always been a dominant part of its existence. When a woman walks into this bank she readily scents an atmosphere of home-like hospitality. Our facilities are adjusted to enable women to transact business in this bank on a system as nearly fitting the needs of the home as possible.

THE MERCHANTS NATIONAL BANK
OF LOS ANGELES

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Compliments

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The Standard Oil Company

Beverly Hills

Its wonderful scenic beauty, elaborate improvements, artistic adornment, proximity to Los Angeles, high-class social atmosphere and lovely view, all combine to make

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the finest locality in Southern California in which to establish a home or make a profitable investment for the man of moderate means or for the millionaire.

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LAUNDRY & SUPPLY CO.

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FRESH-DRESSED
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"Your favorite Dish"

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thruout the cities of
Southern California

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Violet Brand Shortening is the Shortest Shortening by a Long Way. Cakes, Cookies and Pies baked with it retain their moisture because of the select fats used, giving the same oleo fat that butter contains.

When used for frying gives a rich golden color, and very delicate flavor.

Most people like the rich, mild flavor of Violet Brand Shortening which is due to the scientific blending of a small percentage of beef fats with pure vegetable oils, manufactured in a modern sanitary refinery under the supervision of U. S. Government Inspectors.

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Designed to meet the requirements of the most exacting owner, yet priced exceptionally low. *$1895 delivered here.*

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Invariably Good

FOR those occasions when rolls are desired, yet time is limited, the recipe given here will be quite appropriate. And in this as in other bakings you will find the inherent goodness of Globe "A1" Flour and Adola Oil faithfully reflected.

A RECIPE FOR ROLLS

Time Required—Under 2½ Hours

1 cake compressed yeast
1 cup milk
1 teaspoon salt
2 tablespoons water
1 tablespoon sugar
1 tablespoon Adola Oil
3 cups Globe "A1" Flour

Dissolve yeast in two tablespoons lukewarm water. Scald milk, add sugar, cool until lukewarm. Add yeast and one cup of flour. Beat until batter is very smooth, cover and put to rise in warm place (about 90 F.). When light (30 to 45 minutes) beat batter thoroughly, add salt, oil and enough flour to make dough barely stiff enough to knead. Knead until smooth, mold into rolls or a loaf, place in oiled pan, brush with oil, cover and put in warm place to rise. When bulk has doubled bake rolls in quick oven 15 to 20 minutes, or bake bread 10 minutes in quick oven and lower to moderate heat for 30 minutes.

CLIP AND PRESERVE THIS RECIPE

Globe Mills

of California

GOOD SERVICE

SOUTHERN CALIFORNIA
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To give is one thing. To give wisely is another. He gives wisely, to a worthy charity, who surrounds his gift with the protection of a Trust, based upon the permanence of a well-managed Bank.

In the Trust Department of this Bank is a carefully planned arrangement for the special protection of bequests to charity, so they may not only serve well the purpose for which given, but by which they will continue indefinitely to do good.

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SECURITY TRUST & SAVINGS BANK

SAVINGS COMMERCIAL TRUST

Head Office, Fifth and Spring Streets
Los Angeles

The Elite Caterers and Confectioners

641 SOUTH FLOWER ST.

LOS ANGELES, CALIFORNIA

prepares the most delectable of cool, crisp salads and the daintiest, yet altogether the most satisfying of sandwiches. Of course, there are the frozen dainties together with the wonderful French pastries for which the Elite has long been famous. Those who prefer hot dinner dishes such as steaks, chops, chicken, roast turkey or duck and other meats or fish are served daily a la carte from 11.30 a.m. to 11.30 p.m. The Catering Department is prepared to serve at your home for all occasions on short notice any number of people.

BOX LUNCHES

Put up by the Elite for picnics, outings, etc., containing the same unequaled quality foods served in our dining-room.

A box of chocolates and Bon Bons or other candies of our own make can not fail to give satisfaction.

PASADENA STORE

634 EAST COLORADO ST.

The Elite is open for business every day of the year from 8 a.m. to 11.45 p.m.

OUR MAGNIFICENT

new building with a store frontage of one hundred feet, a dining-room seating three hundred and fifty, Banquet Hall with individual rooms seating capacity of five hundred people, will be completed and open for business on or about November 1, 1922.

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Chocolates and Cocoa
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Pasadena—
Union Trust and Savings
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Huntington Park
Huntington Beach
Marine—
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THINKERS

A business or professional man's success is measured by his ability to THINK and ACT.

When he is laid up for either a short period or permanently, he has plenty of time to do a lot of THINKING. That's usually about all he is able to do.

If he has $500 a month coming in regularly from the Pacific Mutual and knows that it will continue to come FOR LIFE while he is laid up, his thoughts are apt to be pleasant and his chances for a speedy recovery greatly increased.

On the other hand, if his mind is tortured by worry about the future—well, you know the answer.

THINK and ACT right now while you are in good health. Insure your income up to $500 a month at a small yearly cost under a new policy which cannot be cancelled by the Company.

Rates and detailed information will be furnished if you request it.

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No. 9

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There are no barriers of formality here. The president and all other executives are as easily accessible as the receiving teller or the new-account man—*to even the smallest depositor.*

We specialize in *interested human service,* and we endeavor to treat every depositor just as *we* would like to be treated.

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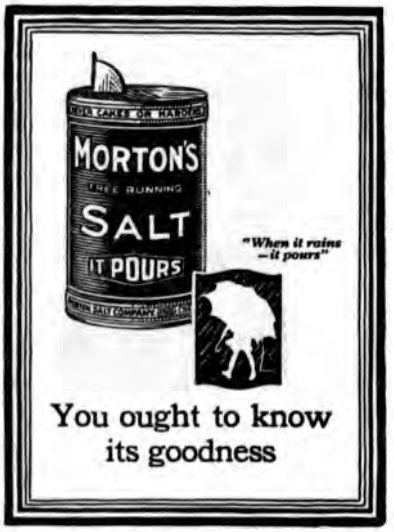

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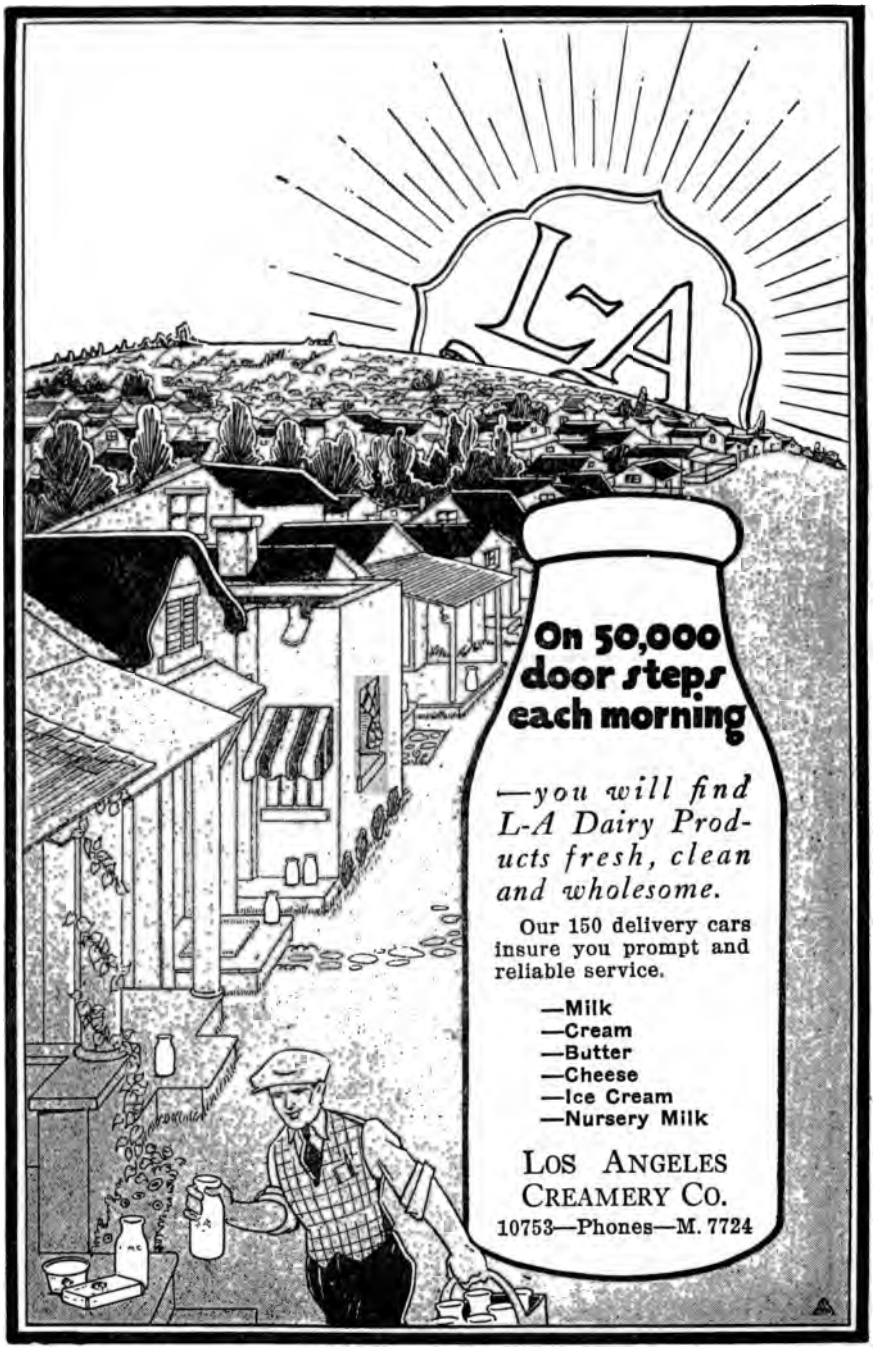
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